



J&W

Magazine

*For Alumni, Students and Friends of
Johnson & Wales University*

Fall 2003

They'll Always Have Paris

*Students reap a summer harvest
of indelible memories.*

PLUS:

Serving at the
White House

Getting and
Keeping a Job

Reflections



Dear Alumni and Friends:

As you can see from the beautiful and inspirational cover of this issue of *J&W Magazine*, while our students may not major in the liberal arts, that doesn't mean that they are not touched by the creative spirit. That is one of the things that makes Johnson & Wales so unique in higher education—the marriage of career focused majors with the arts and sciences offerings that are so vital to the

development of the total person, and the productive employee. I think you will be amazed and moved by the first-person accounts in our cover story—and by our students' talent, creativity and compassion.

You are also sure to be impressed by the story of alumnus Frank Fuller '92, director of presidential food service at the White House—the man who is responsible for ensuring that the commander-in-chief is well fed, no matter where he goes. It is a job with awesome responsibilities, held by an amazing man who is clearly well equipped to fulfill them.

And whether you hold a dream job, like Frank Fuller, or are searching for a new career challenge, what could be more topical in this time of economic uncertainty than an article containing tips from our own faculty experts on how to get—and keep—that perfect job?

In closing, I would like to take a moment to thank a magazine staff member who has decided to resign her post in order to spend more time with her two young daughters. Rebecca Banks Zakin, more than any other person, was responsible for the creation of *J&W Magazine* back in 1999. Even after leaving full-time employment at the University to raise her new family, Rebecca stayed on as editor-in-chief, shepherding the publication to new heights with each issue. We are sad to see her go, but are confident that Cathy Sengel, who has worked with Rebecca from the beginning as managing editor, will maintain this tradition, and will continue to instill new life and vigor into each edition of the magazine. We are all very proud of it, and the feedback from our alumni and friends has shown us that you are too. Good luck Rebecca, congratulations Cathy, and please, keep that feedback coming!

John A. Yena

John A. Yena
University President



p. 18

FEATURES

18 ASK THE EXPERT 12 Tips on Getting—and Keeping a Job

Tough times require new tactics for keeping career prospects on track.



p. 26

21 VIEW FROM THE INSIDE Our Man in the White House

Lt. Frank Fuller '92 makes sure food service for the West Wing suits the taste of the president.

26 REACHING OUT They'll Always Have Paris

For J&W students, summer reaped a harvest of photos and memories of life in distinctly different parts of the world.



p. 21

DEPARTMENTS

2 LETTERS TO THE EDITOR

3 AROUND CAMPUS

Tech text is student tested • Seafood Education charts new waters • Coors pours at Pete's Pub • Center celebrates decade of multicultural initiative

10 AROUND THE GLOBE

Leadership surveys management • Alumni site logs on to success • J&W chefs make Charlotte Shout • Scholarship tournament a "Bam!" slam

30 FACULTY IN FOCUS

Paddy Ryan, Ph.D. brings a trained eye and an enthusiast's perspective to biology and the science of life.

32 CLASSNOTES



p. 13



p. 30

LETTERS TO THE EDITOR



The latest edition of *J&W Magazine* was excellent; I'm impressed that the magazine (as well as the alumni Web site) keep getting better and better.

The issue had a smooth blend of people, events, and ideas. I particularly enjoyed the barbecue recipes and the article on Christer Nedström and the European Union.

Keep up the great work!

Allen Tackett '99

I just wanted you to know how much I enjoy the Classnotes section of *J&W Magazine*. When I receive my new issue, it is the first section that I turn to. I love reading about my classmates' successes, promotions, and joyous events. When I see all of the diverse things that my classmates are doing with their degrees, it reinforces for me how much potential opportunity is really out there! Ironically, I do not even read my undergraduate class magazine because they do not do this nearly as well.

Lissa Singer '98 MBA

After seeing many other college newsletters throughout the years (most on a 9 1/2- x 11-inch piece of folded paper), I must admit (and this will sound biased because I am an alum) that *J&W Magazine* is one of the finest publications offered to

alum. It is a professional publication that represents the alumni population.

Sure, there was a lot of culinary and hospitality, but you have gotten to the point that you are now touching on each campus as well as each college. I guess you are listening to the letters you receive?

I am willing to bet that 95 percent of alum go right to Classnotes to see what their former classmates are up to, and I think it is important that you continue to grow that section. It is not only filled with good news, it is a great platform to reconnect with old classmates.

There is nothing like calling up an old classmate after 10 years and starting your sentence by stating, "Congratulations..."

Keep up the great work.

Patrick Meacham '94, '98 MBA
Undergraduate Representative
Alumni Council

I want to make a positive comment on *J&W Magazine*. I am totally impressed being that I have a background in marketing. I think the best section, of course, is Classnotes. It gives you something to look forward to—seeing other alumni succeed and additionally, getting an update on how J&W is doing in the millennium. It gets a "Wow!" of perfection. I am happy to see J&W—America's

Career University—flourish to something more spectacular. I can't wait to see what new information will be in the next issue.

Sandy McNeill '01

Director of Annual Giving
Alumni Council

Editor's reply: We're glad you think we're heading in the right direction. Fans of Classnotes have Mary Carmody to thank for the enthusiasm and dedication she has for searching out and collecting the information that makes the J&W world a small one.

J&W Magazine welcomes letters to the editor. Letters may be edited for length and clarity. Please send letters to the editor to J&W Magazine, Johnson & Wales University, 8 Abbott Park Place, Providence, Rhode Island 02903; or e-mail us at jwmagazine@jwu.edu.



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Art Director
Ed Pereira

Classnotes Editor
Mary Carmody

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Fran Audette
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Judi Johnson
Steven McNally
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ON THE COVER:
Demetrius Pinder, one of a group of students from J&W's School of Technology studying digital imaging in France, snapped this photo of a statue in the Louvre.

AROUND CAMPUS



Library Marks A Decade Of Delivery

This year the library at the Providence Campus celebrates its 10th year, but not with the pomp and circumstance associated with a formal anniversary ball or reception.

"We are going to celebrate with the people who use the library, with cake and balloons," says Helena Rodrigues, dean of university libraries. The University Hall library opened 10 years ago to house the university's growing academic collections, and to prepare for accreditation by the New England Association of Schools and Colleges (NEAS&C). "Just as God created the earth in seven days, [J&W] created the library in seven months," says Rodrigues, who was hired two months before the library's grand opening.

It was no easy task. Within seven months, the University acquired 33,000 books, ranging from subjects in academics to professional trade. The library started with a card catalog and quickly advanced to a CD-ROM "jukebox" system where students could find articles on CD, the most recent being three months old. Today the library is entirely wireless, and students can gather up-to-the-minute information.

But an advanced library is nothing without faculty and students. Rodrigues notes, "From day one, we've had to sell this library and prove ourselves—that we have all the material [students] need."

To accomplish this, library staff meet with faculty during faculty orientation to discuss the latest acquisitions. Librarians also acquaint more than 5,000 students a year with its resources, which include 98,000 books and 500 magazine and journal subscriptions. Even alumni have borrowing privileges.

The library continues to become a respected part of the academic community through acceptance in prestigious organizations like the Consortium of Rhode Island Academic Research Libraries (CRIAL), and the Higher Education Library Information Network (HELIN). These memberships allow students to access more than three million books.

But the number of books accessible to students is not as important as how often students use them. The library's goal over the next few years is to make sure that its resources are most relevant to course sub-



Staff present to kick off the 10th anniversary celebration for the University Hall Library on the Providence Campus included (back row from left), Hope Houston, Barbara Janson '97, Sue Reynolds, Robert MacDonald, Nancy Barta-Norton, Kelli La Vecchia '98, Sandra DiMaio '03; (front from left), Betty Anne Nelson, Dean Helena Rodrigues and Rosie Hopper.

jects and student interest.

Two libraries serve the Providence Campus; each provides resources to different segments of the J&W population. A major renovation at the Harborside Campus expanded offerings in the culinary library, which saw 93,000 visitors in the last year, according to Barbara Janson, the director. The facility houses graduate school library as well.

"A lot of people think of libraries as books on a shelf, but we are a lot more than that," Rodrigues declares. "The most important thing we offer students is to teach them how to use library resources so when they graduate, they are comfortable walking into a library, and confident on how to find information."

"The library is a focal point on campus, even in an electronic age," says librarian Nancy Barta-Norton. Rodrigues adds, "Librarians are, in fact, the ultimate search engines."

In addition to cake and balloons, the library will commemorate its anniversary with a new display each month, focusing on such topics as the library's advances over the past decade; retrospectives of J&W founders, Gertrude Johnson and Mary Wales, as well as University presidents, and the development of the different J&W colleges and campuses. All exhibits will be on display in the Rare Book Room in the lobby of University Hall on the Providence Campus.

—Jennifer Brouillard

Florida Students Start the Year By Giving Back

Imagine the power of nearly 600 new college students lending a hand to communities across South Florida. In early September, J&W students rolled up their sleeves, dirtied their jeans, and got a little sun-burnt while volunteering as part of orientation at the Florida Campus. For some freshmen it was a first glance at Miami's urban areas; for others it was a pleasure to clean up the beaches and out-lying towns that make up this culture-rich community they call home. To ensure that its business, hospitality, and culinary arts students were exposed to community service, the Florida Campus instituted Community Service Learning Day and sent students off on 15 buses to five different locations.

"This day was designed to promote social responsibility and encourage compassion for others," explained the Dean of Academic Affairs Larry Rice, EED. "The goal was to introduce our students to our local community in a way that demonstrates shared leadership,



Above and below left: Freshmen at the Florida Campus began their school year by helping reclaim a native plant habitat in Bill Baggs Cape Florida State Park in Key Biscayne, Fla., as part of their introduction to community service learning.

collaboration, and reciprocity."

One group of energetic freshmen visited Roots in the City in Overtown. They planted flowers and trees, pulled weeds, layed mulch, painted fences and columns, raked, and cleaned up lots to beautify this predominantly African-American community.

Denver Joins Leadership Alliance

Johnson & Wales University was chosen as the first private university to be included in the Colorado Leadership Alliance (CLA), a partner of the El Pomar Foundation, one of the state's oldest philanthropic organizations. The CLA provides resources and expertise to prepare students at Colorado's colleges and universities for leadership positions.

Since opening the Denver Campus, Johnson & Wales has

Another group cleared vegetation and brambles from BMX Bike and Skateboard Park Development. Some freshmen were able to get some sun and take in the ocean breezes while removing exotic plants and planting saw palmettos to help restore native plant habitats at Bill Baggs

made a significant investment in leadership development through its Community Leadership Institute (CLI). CLA took special note of CLI's Leadership Academy, a more concentrated initiative toward leadership with an humanitarian perspective. Acceptance into CLA will give J&W students the opportunity to participate in development conferences where major industry and community leaders from around the world offer insights.

"We are excited to be sharing resources and experience with the alliance, and we are devoted to elevating collegiate leadership development in Colorado to the highest level possible," says Greg Lorenz, former director of the Community

Cape Florida State Park in Key Biscayne.

Next they planted trees along the bike trails of one of Miami's most popular retreats, Crandon Park Beach. Others quietly cataloged books (in air-conditioned surroundings) for the Miami-Dade Public Library in preparation for the annual book sale.

"This event brought the freshman class together," commented Ezra Hickslott, a new student from Jacksonville, Fla., about his community service experience. "After cleaning up, we ate lunch and sat down with people we didn't know. Some students talked about their majors and career goals, while others conversed about where they were from and how much fun it is being a college student."

—Zoraya Suarez

Leadership Institute.

Johnson & Wales University and Colorado State University at Pueblo and Ft. Collins are the newest university members with ties to CLA. They join a group that already includes the University of Colorado at Boulder, the University of Colorado at Denver, the University of Colorado at Colorado Springs, and the University of Northern Colorado.

Johnson & Wales' Denver Campus is the only university in the U.S. to have leadership as a core curriculum component. The alliance is the only organization in the nation bringing leadership to universities.—
Matt Smith '99



Florida photos by Melissa Martinez; Norfolk photo by Shannon Curtis

Center Celebrates Decade of Championing Diversity

The Multicultural Center at the Providence Campus kicked off celebrations of its 10th anniversary with dance performances and speakers and plans for other activities in the months ahead, including an essay contest, panel and group discussions, a film festival, a seminar, and even a fashion show.

The center was formed when African-American students felt they had inadequate support on campus. J&W allocated space in the Xavier complex and Tom Gaines, a member of the arts and sciences faculty, became director. In 1996, Bernadet Pitts-Wiley was hired as the first full-time director.

When the Multicultural Center first opened, it provided diversity education primarily for students. But with the creation of the Office of Campus Diversity during the 1999–2000 academic year to oversee the center, as well as the office's Diversity and the Future (DATF) initiative, the emphasis broadened to include faculty and staff, providing a more comprehensive, University-wide approach. Recently the center has aligned itself with dozens of organizations in the R.I. community, expanding its diversity education offerings still further.

Building interest closer to home remains an ongoing effort. "The campus community needs to become part of the overall consciousness, and that's the most challenging; getting the overall community to buy into how diversity is part of everyone's lives," Pitts-Wiley says. "Diversity gives us the opportunity to interact and exchange information. You can

go to 50 million events, but if you don't interact, learning isn't taking place."

At the center, diversity programs offer opportunities for interactive learning through provocative activities and events. More than 4,500 participants took advantage of the 70–75 classes offered in the last year.

Throughout its existence the center has had to battle a stereotype of its own. "Over the past 10 years one of the most challenging aspects of the work of the Multicultural Center has been to clarify that the work and mission of the center is not only to support the black and Hispanic students on campus, but to involve the entire community in the discourse," says Gaines.

"[The center isn't] about just black and white," Pitts-Wiley stresses. "We are about all aspects of diversity, from gender bias to religious issues. It's important to understand that there is room for everyone."

As Gaines looks back over the past 10 years, he recalls the impact of two events as most memorable. One was The Wall of Hope collaboration between the National Conference for Community and Justice (NCCJ) and J&W's community service office. The Multicultural Center was the location used for painting tiles to honor those who perished in the Sept. 11 tragedy. "The folks who came into the center were focused on doing something to express their love, compassion and solidarity with the families and all who suffered. With the stroke of a paint brush, individuals from all

over campus were expressing a collective concern for fellow humans. We served the campus well those few days," he says.

The second high point was the rededication of the center in September 2000, following remodeling. Kariem Kanston

'98, '00 MAT then director, hung a plaque with the names of directors who had preceded him, Gaines recalls. "That's when it sank in, that my efforts were part of the foundation and history of the Multicultural Center—a place that will play a major role in the personal development of our students." —J.B.

Norfolk Staff Says Reluctant Good-byes

"Great job. It was a pleasure knowing you. I wish you the best in your future endeavors..."

How do you find the perfect way to say good-bye and thank you for an employee's years of service to an institution? Folks at the Norfolk Campus of Johnson & Wales University did just that as they recently said good-bye to the first group of employees who won't be going to the new campus in Charlotte, N. C.

After a stellar enrollment effort for the last class at Norfolk, the challenge remained of parting with six members of the Norfolk family—the admissions department. The Campus Leadership Team reserved a room at One Fish Two Fish, a local restaurant where Matt Archer '03 and numerous J&W students display their exceptional culinary skills. As staff and faculty entered the outside patio, they were greeted by a banner heralding the largest enrollment in the campus' history. Adorning each of six tables was a large framed picture of the entire Norfolk staff surrounded by good wishes from each—a small gesture of gratitude for what the six women mean to the campus family.

Food and drinks were as free-flowing as conversation. "Do you remember when...", and "I will never forget the time..." were phrases embedded in each. Norfolk President Debi Gray best summed up the evening. "The enrollment numbers of 267 in day school and 48 in weekend education are a true indicator of the professionalism and dedication of this group of individuals. No one gave this group enough credit," said Gray, referring to the budget built on an enrollment of 240 day and 35 WE students. "As is so typical of the Norfolk Campus spirit, this group of individuals worked to ensure they left the campus in the best possible situation. They never doubted their ability to enroll record-breaking numbers." —Shannon Curtis



From left, Kenya McIver, Caroline McCoy and Amy Driscoll were honored for their service to the Norfolk Campus.

Sage Comes to Denver with Historic Treat

Together with Sage Hospitality Resources LLP, one of the nation's leading hotel management and development companies, Johnson & Wales University is embarking on an exciting construction project at the Denver Campus. "The rehabilitation of historic Treat Hall will be one of the most unique redevelopment projects ever undertaken at an institute of higher education," according to president and CEO of Sage Hospitality, Walter Isenberg.

In conjunction with Sage, which specializes in urban reuse and redevelopment projects, the University has committed to restore Treat Hall, which sits



at the heart of the campus, to its former prominence by transforming it into a 55-room boutique hotel that will serve the needs of the University and the surrounding community.

Built in 1890 as the original building for the Colorado Women's College (CWC), Treat Hall is a registered Denver landmark, and is on the

National Register of Historic Places. CWC was one of the first institutions of higher learning in the United States dedicated to women. Named for the first president of CWC, Jay Porter Treat, long considered a central figure in the history of Colorado education, the hall has been vacant since 1982, and is in total disrepair.

Purchases Mark Major Expansion to Denver Campus

The Denver Campus has room to grow with the purchase of the Park Hill Campus from the University of Denver's Law School, as well as land in the Stapleton redevelopment project.

In July, Johnson & Wales exercised an option to buy the half of the Park Hill campus west of Quebec Street along Montevieu Boulevard, adjacent to the 13-acre site of the former Colorado Women's College that was purchased by the University in 1998 to create the Denver Campus. In addition to providing new space for the College of Business, the buildings will house the president's office, the student union, the library, and an 8,000-square-foot event center that will open at the end of the year.

In October, Johnson & Wales took its growth a step further, and bought a 28-acre parcel in the Stapleton project. Stapleton is one of the largest redevelopment projects in the country, converting a former airport into a neighborhood of new houses, offices, and stores. "The Johnson & Wales land is along a stretch of Stapleton set aside for civic uses, and will be near a proposed high school," said Tom

Gleason, vice president for the site's developer, Forest City Stapleton. The University plans to construct 1,100 rooms of student housing, athletic fields, and parking on the land near Montevieu and Syracuse Street. Some of the University's athletic and recreational facilities could be open to non-University residents of Stapleton, according to Gleason.

In a letter to faculty and staff, Campus President Mark Burke '97 reacted to the purchase. "I know that I, for one, experience alternate feelings of joy, at our profound good fortune; excitement, because, as good as this is, the future will only be brighter; privilege, to work with the finest staff and students in the world, and to be immersed in a profession that impacts tomorrow's leaders; and humility, to realize that we are playing such an important, and special part in the history of this institution, this campus and this community."

Burke estimates the University's total investment in land, renovations to existing buildings, and construction of new ones at the Park Hill and Stapleton sites adds up to \$108 million, and signifies its intent to be a major player and a positive contributor to Denver. —T. B.

In keeping with the University's learn-by-doing philosophy, Treat Hall will be redeveloped into a first-class, full-service hotel that will be used for instruction of J&W students. The \$15 million renovation will provide guest rooms, 4,000 square feet of meeting space, and a restaurant and lounge to offer future culinarians, hoteliers, and business executives a broad scope of real-life work experiences.

"Johnson & Wales University's innovative approach to education, community service, and real-world work skills are great complements to the progressive attitude that permeates our Denver community," says Isenberg.

Denver Campus President Mark Burke '97 credits Isenberg for his pivotal support. "This project would not be possible without the leadership and commitment of Walter Isenberg. He is a true gentleman, and the consummate business professional, as well as a dedicated community leader," says Burke. "We are lucky to have him as a friend and supporter."

Alumnae from the Colorado Women's College are also thrilled by the prospect of the renovation. "Treat Hall was the CWC building for many years. It housed classrooms, residence hall rooms, even the president's living quarters," says alumna Bunky Lundberg. "It's wonderful to think that it is being restored to its original purposes, and even then some. It is so gratifying to see the amazing changes that have taken place on the campus, and to see it brought to life with students again." —Trish Blake

Students Put New Tech Text to Tough Tests

When a rep from Delmar Thomson Publishing approached Tom Calabrese about writing a text book on information security, the prospect sounded novel and appealing—something he'd always wanted to try. A former vice president of research and development for a CISCO subsidiary focused on security products for the Internet, Calabrese came to J&W three years ago to teach in the School of Technology. When his publisher laid out a two-year timeline for the project, Calabrese tackled the daunting schedule, moving ahead with enthusiasm.

"The process was grueling and I realized 'This is a mammoth project ahead of me,'" Calabrese recalls. It was then that it occurred to him to involve J&W students in the

undertaking. "I wanted to give the kids at the school an opportunity I never had when I was in college—a chance to be part of the development, and get their names in a book."

Fifteen students were recruited to help with the project. With their assistance, Calabrese got to test the main ideas stressed throughout the text which is focused on information security, potential threats to our information systems, and effective countermeasures to combat those threats. The book reviews cryptographic techniques, and explains them in simple mathematical terms.

Calabrese did all the writing. Students helped devise and test the lab manuals and exercises, and added their innovative ideas to the mix. Chris Gregson '03, put together a CD-ROM along with advanced learning aids, and developed a Web product with an automated test-taking tool. Another crew reviewed all instructional materials, and



Teams that worked on "Information Security Intelligence: Cryptographic Principles & Applications" include, from left, students Karen Labonte, Sanna Kerroumi, William Robsky, Professor Eric Oster, Professor Al Benoit, Matthew Little, Professor Tom Calabrese, Melanie Burgess, Professor Chris Briggs, and Professor Mike Gendron. Students not in the picture that deserve mention are Jesse Derrik, Joseph Porreca, William McCetrick, Scott Borrowy, and Chris Gregson '03.

came up with 25 difficult points it decided needed further explanation, which led to the development of an interactive component of the CD that includes a video question and answer session with Calabrese. Still another group spent time proofreading sections of the text.

Students, under the direction of Karen Labonte, developed all of the test questions in the book as well.

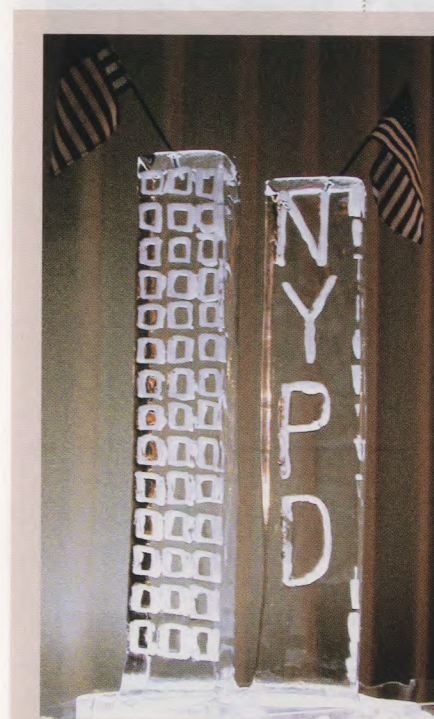
Calabrese said the students' perspective was invaluable in making material with the potential to be extremely abstract, more accessible. As an example, several students worked on computer programs written to simulate ancient methods of encryption which they felt would be hard for the reader to visualize.

"If you compare this to books in the industry today which tend to focus on the theory of complex mathematical concepts native to the science, I've tried a different, more application-oriented approach to this difficult subject which is easier to understand because the material is tempered by the students who prefer experiments to theory," Calabrese says. "When things got too theoretical, we developed hands-on exercises to reinforce the learning."

Students even helped make the final cover choice.

Calabrese was overwhelmed by the support he got from associates like Steve Andrade, Mike Gendron, Eric and Joyce Oster, and from University administrators as well. Now "Information Security Intelligence: Cryptographic Principles & Applications" is available on amazon.com and is set to hit bookstores early in 2004. The text is drawing high praise for its practical and interactive approach from academics who reviewed the finished product in advance, and raved about the hands-on component, Calabrese says. The book's strengths, he adds, are in large part due to the diligence, perspective and creativity of his students, who will be part of the book launch and reception.

In all, students contributed more than 2,000 hours of assistance, Calabrese estimates, some volunteering to work day and night to project completion. Each of the students who participated will be acknowledged as a contributor. The virtues they exhibited speak to true character, he says. "To dedicate yourself to something you don't have to do, defines what it means to be professional." —Cathy Sengel



Ice Towers Rise in Memorium

Johnson & Wales culinary students Ryan Bochman, Mason Hanger, and John Phillips paid homage to the memory of those lost in the Sept. 11 attacks with this stunning ice sculpture on display in the J&W dining room at the Charleston Campus on the solemn two-year anniversary of the tragedy.

Treat Hall photo by Bill Sallaz. Tech photo by Chris Briggs

CTEDL Initiative Masters Teaching

A master teacher is one who exudes passion for the profession of teaching; models professional teaching practices that demonstrate knowledge, skills, and attitudes reflecting best practices in the profession; models lifelong professional growth and career development; demonstrates excellent instructional and/or industry practices; demonstrates knowledge of current issues critical to education and industry, and encourages and challenges students to be reflective participants in their education.

As part of Vision Point 3 of Vision 2006, the Master Teacher Initiative was developed as a vehicle to recognize, reward, and tap the skills of teachers who exemplify the best practices of the profession. The initiative is an outgrowth of comprehensive research on the scholarship of teaching and learning, and J&W's Center for Teaching Excellence and Distance Learning (CTEDL) is responsible for overseeing the nomination, application, and interview processes of the initiative. In keeping with the J&W philosophy of experiential education, the program focuses on what teachers at a career university do both in and out of the classroom to promote learning.

This year the initiative named two candidates Master Teachers for their outstanding teaching, and contributions to J&W: Valerie Balkun, and Mary Javarey, both associate professors in the John Hazen White School of Arts & Sciences. The pair is currently working with the CTEDL in

providing new full-time, and all adjunct faculty workshops in teaching and learning at J&W.

A faculty member selected as a master teacher has a number of responsibilities. Primarily, a master teacher acts as a liaison to the CTEDL, mentors new faculty, and designs and participates in new faculty orientations. The designee develops workshops and seminars in his or her area of expertise, and serves as a multi-campus liaison for the University. Rewards can include reassigned time, financial support for professional development, fellowship and/or sabbatical leave, and added compensation.

The selection committee for candidates includes University Provost Richard Kosh, Ph.D.; Providence Campus Vice President Irving Schneider, Ph.D.; Clifton Boyle, Ed.D., vice president of academic affairs in Providence, and the three master teachers who designed and developed the Master Teacher Initiative: CTEDL Director Paul Colbert, Ph.D., Karen Silva, Ph.D., director of the advising team for The Hospitality College, and Associate Professor Donna Thomsen, department chair of freshman studies at the Providence Campus.

There are three steps to master teacher designation. The first—the nomination process—requires faculty to have a minimum of seven years of full-time teaching experience with at least three years full-time teaching at J&W. Candidates must also have a designated minimum annual average score on student evaluations for each of the three preceding academic calendar years.

The second step—the application process—requires submission of a teaching portfolio. Each qualified candidate attends a workshop at the CTEDL on the application process, outlining the criteria for creating the portfolio focused on creation of a teaching-centered project, and proof of its benefit to the University teaching community. Other elements include a written philosophy of career education; a written assessment of the special areas of expertise; and demonstrated participation in ongoing professional development.

Finally, the interview process is a multimedia presentation of the teaching project. Candidates are notified of their status by the

end of the academic year and begin working with the CTEDL on the approved projects.

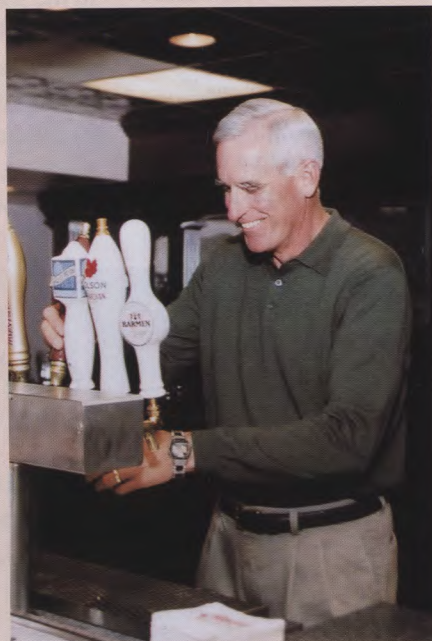
Faculty members who have participated in the program have described the process as an excellent opportunity to reflect on their teaching philosophy and style, and how their experience and expertise contributes to teaching excellence and the University community.

The program will be offered to faculty at all campuses by fall 2004.

Interested Providence faculty may still apply for this year by requesting the application package from the CTEDL or online at <http://faculty.jwu.edu/pcolbert/CTEDL/Master%20Teacher.htm>—Paul Colbert

Pete's Pouring

Peter Coors, chairman of the Coors Brewing Company, has become a familiar face around the Denver Campus, chairing its capital campaign, and being an all-round good friend to the University and the campus in its growth. In September, he drew the first mugs of draft at Pete's Pub, a new lounge housed at the Wildcat Center, named in his honor for his years of volunteer service to Johnson & Wales. Friends, staff, alumni, and invited guests were on-hand for a special VIP opening where Coors did the honors, and Gary Green, CEO of the North American division of Compass Group USA, the world's largest institutional food service provider, offered samples of the fare on Pete's Pub's new menu. Pete's is the only university pub to serve Barman, Coors' elite pilsner.—Lindsay Wagner



Coors photo by Steve Adams

Fish Swimming in Educated Schools

The fragile ocean ecostructure and its future as a food source are topics on the public radar screen thanks to the Sustainable Seafood Education project, and an ongoing collaboration between J&W and the South Carolina Aquarium. Last spring, John Mark Dean, Ph.D., of the University of South Carolina, Baruch Institute, spoke about strategies to keep waters teeming with tuna, as part of the Greater Issues Forum at the Charleston Campus. Since then, aquarium experts have been teaching Johnson & Wales students and the public about shortages of fish stocks in our waters, and what should be eaten and what should be avoided as the population restocks and preserves itself. Additionally, students, faculty and staff have been part of programs conducted by Whit McMillan, conservation education manager, and the aquarium.

And it's not all talk. Apart from presentations, J&W culinary students Adam Kelly, Tim Brochin, Nathan Turston, Jed Davis, Susie Kutter, and Lindsay Butler under the guidance of Chef Robin Schmitz and teaching assistant Laura Price volunteered to cater at JAWS (Just Art with Sharks) alongside other low country chefs. The highly successful event at McCrady's restaurant raised funds for the seafood program.

Dave Hendricksen, director of externship, and Herb Waters, director of storeroom at the Charleston Campus, sit on the

board of the Sustainable Seafood Education project as representatives from J&W. The project brings the university together with the South Carolina Aquarium, South Carolina Conservation League, University of South Carolina, and Baruch Institute. "This partnership helps keep J&W in the forefront of culinary leadership by educating the chefs of tomorrow on the ecological concerns facing the world's fisheries so they are prepared to make informed purchasing decisions," says Hendricksen.

To date, this partnership of J&W, the South Carolina Aquarium and others has reached more than 300 students, faculty and staff at the University. Earlier this year, J&W faculty and staff joined the Sustainable Seafood Society for a sold-out event at Longroom and McCrady's restaurant. Chef Michael Kramer played host, and along with guest chefs from across the nation, prepared dishes featuring sustainable seafood. Among the chefs preparing courses at the upscale event was

Michelle Bernstein '94 '03 HDR from the famed Azul at the Miami Mandarin Oriental. The collaboration has continued into the new school year. In September, Johnson & Wales participated in Scuba Do Gala, the aquarium's largest annual fund-raiser, donating two special Chef's Choice classes as part of the weekend's events. The classes, in partnership with the Chefs Collaborative, taught patrons about conserving the natural resources of our waters.

—Paige Crone



From left to right, Greg Lorenz, director of career development and alumni relations; David Straus '98, Gerald Rhodes '01, Marlo Hix '92, Jenna Johanson '98, Kim Adams '00, Paul Fishman '92, Joel Spicola '95, Amy Dewitt '99, Rachel Stewart '98, Robert Citre '92, Steven Fling '00, President Mark Burke '97, Jill Nickels '97, Michael Westerman '80, Terence Thurston '81, Andrew Monarch '01 and Jessica Visinsky '99. Missing is Catrina Mullins '00.

Seniors and Alums Connect

The first day of class at the Denver Campus was a great time for seniors and alumni to begin networking. It was a huge success, and gave many alumni the opportunity to reconnect with J&W.

The day began with a welcome from Campus President Mark Burke '97, and a presentation by Beth Wolfson, director of marketing for Executive Forum, a management and leadership consulting firm in Denver. Wolfson's defined what networking really is, and how students can become more aggressive in their networking activities.

Following the networking presentation, 20

alumni joined the students in two separate panels. Alumni panelists from all over the state of Colorado represented four Johnson & Wales campuses, and every college. Panelists shared their career track progression, where they are now in their careers, and offered some valuable advice on how seniors can make the best possible career choices.

Seniors and alumni, and J&W career development and Community Leadership Institute staff met for a networking lunch following the forum. The day closed with an alumni relations guided tour of the "new" Denver Campus, giving attendees a close-up view of the many exciting changes on campus.—Andrew Monarch '01



Johnson Addresses Charlotte AMA

Johnson & Wales received the praise of Charlotte's top marketing professionals when Judi Johnson, vice president of university relations, spoke to the Charlotte Chapter of the American Marketing Association in September.

Program chairman and organizer of the event, Stern Dixon, introduced Johnson saying that at no time during his business career in Charlotte had he witnessed the market entry of a more community-minded organization than Johnson & Wales.

"I've seen some large corporations move major operations and headquarters to Charlotte over the past 20 years, but I've never seen another organization enter the market with the zeal that Johnson & Wales has displayed," Dixon said. "In the 18 months since Johnson & Wales announced it was building a campus in Charlotte, the University has made itself a part of the fabric of Charlotte. The University is involved and its people are involved, and the campus isn't even open yet."

During the opening of her speech, Johnson held up a copy of the newly released *Charlotte*



Judi Johnson

magazine. For its 35th anniversary, the magazine listed 35 events that changed the face of the city. Included in the listing was Johnson & Wales' announcement of the opening of a campus in Charlotte.

"I thank Stern for his kind words about the University's commitment to the Charlotte community," Johnson said, "but I have to add that the commitment that Charlotte has made to Johnson & Wales has been astounding, and unlike anything we anticipated. To be named one of the top 35 events in the history of Charlotte is wonderful. It's really a tribute to the partnership we've forged between the University and the city."

Johnson's presentation centered on what the University has done to market itself since it announced its decision to open a campus in 2004 in downtown Charlotte.

"We earned quite a bit of attention in the press from the time of our initial announcement through the campus groundbreaking," Johnson said, "And we were a little concerned about our ability to maintain that attention level. But I think our community involvement has enabled the excitement level to remain high."

"Community involvement is a large piece of our students' education," Johnson said. "Our students are required to be involved in community service."

We believe in giving back to our communities, and try to instill that mindset in our students.

"When classes start in the fall of 2004, Charlotte is going to notice a major change in its downtown atmosphere," Johnson said. "Students have a wonderful way of making an area more vibrant. When classes began in Providence a few weeks ago, I was still amazed at how much excitement students can bring to the life of a city."

—Louise Dixon

University a Stand-Out; Post Notices

Though proponents have long known the value of a J&W education, America's Career University® recently made a *Washington Post* list of underappreciated colleges and universities. "I call them hidden gems, lesser known jewels, the wall-flower colleges that students fall in love with only after they get to know them," wrote *Post* staffer Jay Mathews.

Based on responses to a request Mathews made for high school guidance counselors and teachers to send names of colleges that draw raves from graduates, Johnson & Wales ranked in the top 100. "Please be assured that all 100 colleges are excellent," Mathews wrote.

In outlining the virtues that distinguish each selection, J&W got high marks for focused mission. "Here is a school with a very well defined goal—to prepare students for careers in business, technology, or culinary arts. It was established in Providence in 1914, but now has campuses in Denver, Norfolk, Charleston, S.C., and North Miami, Fla., as well as opportunity for study in Göteborg, Sweden."

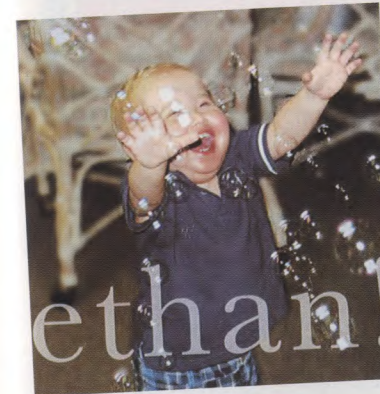
An account of the informal survey, and more detailed results are included in Mathews' book "Harvard Schmarvard: Getting Beyond the Ivy League to the College That Is Best for You."

—C.S.

Alumni Rally To Support Classmates' Son

Debbie Schrager '94 and Chad Glaser '94 met at St. Xavier Hall in their freshman year in the fall of 1990 at the Providence Campus. They married in June 1996, and five years later had a son named Ethan. He was born with blue eyes, light blonde hair, a wonderful sense of humor, and a strong spirit. After significant testing, 11-week-old Ethan Glaser was found to have been born with a severe progressive liver condition called biliary atresia.

At three months of age, Ethan underwent surgery, but his condition remained tenuous. In May, Chad donated 17 percent of his liver to Ethan so



that Ethan may have a healthy liver, and a chance at a normal childhood free of further surgery. And yet Ethan must still take medication 17 times a day, medication that costs more than many salaries.

In September, the first annual Ethan Glaser Fundraiser was held at The Regency Hotel in New York City to help raise money to cover Ethan's hospital and medical expenses, as well as to support research of

biliary atresia. More than 150 people, many of them J&W alumni, came together to mark an opportunity for the family to celebrate the successful transplant with the Glazer family, and to raise funds for a worthy cause. The event was organized and hosted by a committee of the family's friends, which included J&W alumni Maxine Greener Davner '94, Adam Gewanter '94, and Helena Reach '93, all members of the Ethan Glaser Transplant Fund Board of Trustees.

—Melody Meza '94

Alums Among Forty Under 40

It's apparent that Robert Carter '89 HDR '99, executive chef and partner at the world-class Peninsula Grill restaurant, and Jeff M. Gleim '92, president and co-owner of Mediterra Catering (and the son of former Charleston Campus President Barry Gleim) are making big names for themselves in business in the South Carolina low country. Both were among those saluted at Forty Under 40, the sixth annual reception hosted by the staff and writers at the *Charleston Regional Business Journal* honoring the year's top movers and shakers in the community, under 40 years old. Held at the historic William Aiken House, the event pays tribute to Charleston citizens who have established themselves as successful business leaders making a difference. In addition to being presented awards at the ceremony, all recipients were interviewed and featured in the May issue of the



Students from Johnson & Wales treated managers at Denali Princess Wilderness Lodge in Alaska to their own special array of culinary delights in appreciation of their experiences in cooperative education.

Students Take Talents To Wilderness

Recently members of the management staff at the Denali Princess Wilderness Lodge were treated to a special array of hors d'oeuvres and other culinary delights prepared by a very special group of employees. As part of a joint effort between Alaska's Denali Princess and Johnson and Wales' Charleston Campus, students have been working at the lodge's main dining room and participating in a work co-op program. The students gain hands-on working experience in running a fine-dining kitchen that serves more than 1,000 meals a day.

As part of the program, the students were given the opportunity to display their creativity when preparing hors d'oeuvres for the Denali Princess managers' appreciation reception held in late July. Among the treats prepared were garlic hummus with fried pita bread, baby back ribs glazed with an orange marmalade, salmon mousse over toast points, and tropical fruit kabobs with a honey yogurt dipping sauce.—P.C.

Charleston journal.

Gleim's duties with Mediterra Catering include general staffing, event planning, managing functions, public relations, and community involvement. He's a member of the John Wesley United Methodist Church, and the National Association of Catering Executives, serves as a board member for the Spoleto Auction Gala, and works with local nonprofit groups to raise funds through special events.

Carter, who claims his first

job was picking up cigarette butts at his dad's Holiday Inn, has been a guest chef at the James Beard Awards in New York City, and was named Best Chef in Charleston by the *Charleston City Paper's* Readers Poll for four consecutive years. Active in the community, Carter has served as coordinating chef of Chef's Feast, a benefit for the Low Country Food Bank, and helped raise more than \$60,000 for the food bank in each of the past three years.—P.C.

Johnson photo courtesy of Charlotte magazine; Ethan photo by, Alaska photo by

Leadership Survey Identifies Gaps in Training

A landmark survey conducted by the Elliot Leadership Institute at Johnson & Wales University found an acute need for leadership development in the senior and middle management areas of the food service and hospitality industry. "The Next Generation of Leadership Research," a study released by the institute in June, examined responses from 208 executives and managers who were asked to evaluate their own leadership skills, how they gained those skills, and in which areas they could develop and improve.

The study focused on four principle areas of leadership: how leaders are developed within a particular industry; leadership competencies of managers in charge of multi-level posts and higher; the impact of mentoring and leadership development, and variations in leadership competencies from corporate and field perspectives.

Current training, the study found, is centered on teaching how to manage, but not how to lead. Middle managers in particular said they feel professional development courses only covered specific subjects like menu planning. The group showed a strong desire for more advanced training in achieving career goals. Respondents also expressed a need for training in people skills, creative and strategic thinking, time management, and finance management.

Mentoring was another area that respondents felt needed greater attention. Three-quarters of senior-level executives

said they are currently mentoring someone, while only 35 percent of middle managers said that they are being mentored. Mentoring was deemed a valuable tool, with 94 percent of those surveyed saying they believe that mentors help to build leadership competencies.

"Look at people like Ray Kroc [of McDonald's] and Norm Brinker [of Chili's Grills & Bars] and the people they have mentored and influenced," said Kevin Hall, co-founder, president and chief executive of Utah-based Guru's Enlightened Eating, as well as a

member of the institute's advisory council. "This industry is the best industry to foster leadership development, and new ways to lead. People are so innovative. Everyone does it differently, and they are willing to share."

Formed in January 2003, The Elliot Leadership Institute is a collaborative effort among The Elliot Group, Johnson & Wales University, Pepsi-Cola North America, and *Nation's Restaurant News*. Its mission is to help develop future industry leaders already at the executive or middle-management

level, through a portfolio of research, products, and services. "The Next Generation of Leadership Research," is the first project to come from the institute.

"A major tenet of our educational philosophy is to work with employers to develop curriculum that reflects the needs of the marketplace," says John J. Bowen '77, president of the Providence Campus. "With the release of these findings, clearly the marketplace has spoken, and it has said there is a void in leadership competencies."

—Jodi Hoatson

Alumni Site First Year A Success

Johnson & Wales University's alumni Web site celebrated its first anniversary, and an exciting year in which more than 7,000 alumni registered for the site. Alumni have posted 1,010 classnotes, which earned the University an Internet Services Achievement Award from the B.C. Harris Publishing Company at its 6th Annual User's Conference. Alumni have also posted 220 yellow page listings, and 575 notes on the message board. In addition, the alumni council saw a 50 percent increase in voting as a result of this year's online ballot.

The site and other alumni-related initiatives, have generated a strong increase in the level of alumni participation at J&W events and networks. According to Jeffrey Cartee '97 '00 MBA, executive director of alumni relations, the new Web site has been very successful. "The average registered user rate annually for other colleges and universities with similar Web sites is seven percent. We surpassed that rate within the first four months."

Welcoming alumni registrants is just the first step. The alumni career services team, in conjunction with our alumni population, has posted over

1,600 jobs online in the career success center. Alumni seeking positions are using this tool as a prime method of finding their next position, while alumni with job opportunities to offer are using this free service, not only to fulfill their employee resource needs, but also to support fellow alumni.

Since the initial launch in August 2002, the site has also seen continuous enhancements including an alumni newsletter, an expanded alumni store, and a new area offering extensive alumni member benefits and discounts. "Engagement is a key element in our strategy to reconnect with our alumni population," says Cartee. "Tools such as the alumni Web site encourage an interactive and continuous relationship, which will keep our alumni coming back for more." —Sheri Ispir '93, '94 MS



Children at an orphanage in Soweto, South Africa were treated to special lunches courtesy of World Cooks Tour Against Hunger.

Cooks Tour South Africa

Community service is a hallmark of Johnson & Wales University. This summer, four instructors from the College of Culinary Arts broadened their community to include other nations; they traveled to South Africa in August for the 2003 World Cooks Tour Against Hunger.

Overseen by Bill Gallagher, Ph.D., chairman of the South African Chefs Association, the tour raised money for two organizations: Heartbeat, and the African Feeding Scheme. One hundred and sixty chefs from 33 countries participated in demonstrations, gala dinners, food distribution to the needy and a children's party.

"Our travel day fell on Aug. 15—the day after the huge blackout," said Joseph Leonardi, assistant professor at the Providence Campus. "We got plenty of time to bond with other members of the United States delegation, including chefs from Compass Group."

In addition to the culinary events, the tour included time for the chefs to see firsthand the

poverty they tried to offset.

"In the United States of America, we go to work in the city in the morning and head back home in the evening never even aware of poverty and hunger in the ghetto," says Professor Jean-Jacques Dietrich, currently teaching at the Denver Campus. "But in Soweto, you can't turn your head and ignore it; it is simply overwhelming. For us it is a journey that will always be present in our memory."

The chefs did get a chance to break from the harsher aspects of life in South Africa by learning about the culture. Activities included a traditional African "braai," or barbeque where each chef received a drum to take part in an interactive Zulu percussion performance. "The tour not only allowed us to share our traditional foods with residents of South Africa, but also gave us the chance to participate in their traditions as well," says Heath Stone, a chef instructor at the Denver Campus.

By the end of the tour, the monies raised passed the original goal of \$1 million. Patricia Wilson, a professor at the

Florida Campus, says. "This experience was incredibly rewarding, on many levels. We got to do what we love while meeting colleagues from around the world. We also got to meet so many of the people who will benefit from the event. It was extremely rewarding."

—Meredith Moore

Three Students Among 16 on NSMH Board

Two Johnson & Wales students were among the 16 new members inducted to the 2003–2004 national board of directors of the National Society of Minorities in Hospitality (NSMH) in June.

Andrew Stennett, a junior and hospitality management student at the Florida Campus, was elected as national communications director. Stennett served as 2002–2003 president for the campus chapter and in this new role is responsible for intra-board communication, and Web site development and maintenance. He'll serve as the main administrator for the NSMH Intranet.

David B. Sweet, a senior and hospitality management major at J&W's Providence Campus, serves as Northeastern regional chair with responsibility for schools in Connecticut, Maine, Massachusetts, New Hampshire, New Jersey, New York, Pennsylvania, Rhode Island, and Vermont. And as Southeastern regional chair, Elesha Kristina Williams, a senior studying culinary arts at the Charleston Campus, oversees the chapters in Delaware, District of Columbia,

Maryland, North Carolina, South Carolina, Virginia, and West Virginia. As regional chairs, they work to develop current chapters. They also encourage chapter activity and participation in national programs, organize regional events and conferences, and facilitate communication with and among chapters.

Johnson & Wales University has made an indelible impact on the organization since its founding at Cornell University in 1989. For the 2002–2003 year, five of the 16 national board members were students from J&W campuses. Students on the board work closely with corporate sponsors, representing the leading companies in the hospitality industry to offer enriching programs and promote professional development. The benefits of holding these leadership positions are evidenced by the number of past national board members who now work for sponsors such as Carlson Restaurants Worldwide, Compass Group, Four Seasons Hotels & Resorts, Hilton Hotels Corporation, Hyatt Hotels & Resorts, Marriott International, Starwood Hotels & Resorts Worldwide, and others.

The work of Quiana McJunkins '04, a former NSMH board member from Johnson & Wales, helped land her a six-month internship with MGM Mirage in Las Vegas where she is part of a team of three working in the hotel's newly established diversity education office under corporate human resources planning, and developing diversity programs for all MGM Mirage properties.—From staff reports



Left: Emeril laughs with foursome partners, from his left, Providence Campus President John Bowen '77, Rick Tarantino '94 MS, and Chancellor Morris Gaebe, before the tournament began.

Below: Emeril shows off photos of his baby to Audrey Gaebe.



Above: Emeril and Steve Caldeira, vice president of industry relations for the Pepsi-Cola North America Foodservice Division and chairman of the tournament committee.

Right: Emeril and Chancellor Gaebe after their round on the course.



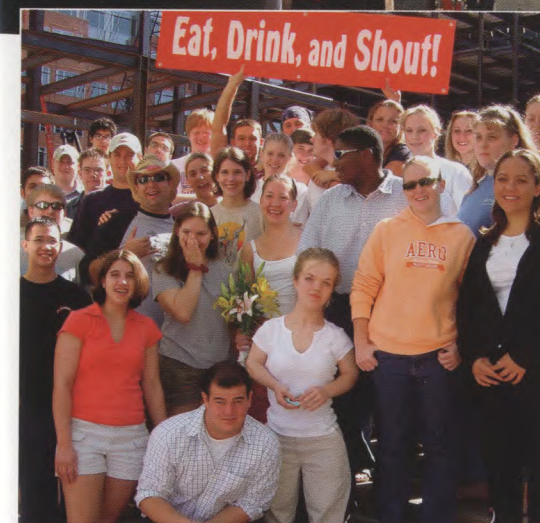
Emeril Lagasse Golf Tournament

Celebrity Chef Emeril Lagasse '78, '90 HDR brought his signature "Bam!" with him when he returned to his alma mater on September 28–29 for the inaugural Emeril Lagasse Golf Classic, raising \$250,000 to benefit The Emeril Lagasse Scholarship Fund at Johnson & Wales University. "Pepsi is committed to encouraging and nurturing the careers of the next generation of leaders and food service professionals," said Steve Caldeira, vice president of industry relations for Pepsi-Cola North America and chairman of the golf classic committee. Led by Pepsi, more than 50 companies sponsored the event, and more than 100 golfers participated.

Charlotte Shouts about Culinary Extravaganza

Last year at the inaugural Charlotte Shout Culinary Pavilion, the people of Charlotte were curious and excited about what effect Johnson & Wales University would have on their fair Queen City. Now, only a year later, excitement and wonder have turned into sheer anticipation. Thanks to the Charlotte Shout Culinary Pavilion area at Gateway Village, the public has not only seen what's to come, they have also tasted it. In addition to the many celebrity guests (the Food Network's Alton Brown and Sara Moulton to name two), thousands of Charlotteans were treated to cooking demonstrations by Johnson & Wales instructors. Chef Jeff Alexander pleased the crowd with choux and sugar techniques that were absolutely impressive. The lucky audience enjoyed swan éclairs and learned how to make sugar bird's nests. The subsequent two days were emceed by the gracious and entertaining Chef Randall Andrews '92, now producer for the Food Network show, "Food Finds," who had the pleasure of introducing J&W chefs to the audience. Chef Christian Finck cooked Asian-inspired pasta dishes, College of Culinary Arts Dean Karl Guggenmoss '03 MBA with Chef Karl Stybe prepared beautiful and impressive canapés, and Chef Robin Schmitz shared nutritional cooking techniques, and fed the grateful crowd seared tuna.

Emeril photos by Peter Sylvio; Shout photos by Robert Klein; Showcase photos by Todd Sumlin, The Charlotte Observer.



Above and left: Chef Steven Shipley '85 entertained the group that gathered to watch cooking demonstrations at Charlotte Shout.

Brown. Ivens-Brown is the executive chef for Bank of America and the

Chef Steve Shipley '85, director of culinary relations, kicked off Saturday morning with a lesson in kids' cooking. He was assisted by many junior chefs plucked straight from the audience. Everyone had fun watching and assisting Shipley and tasting everything from nachos to pizza to chocolate Rice Crispy treats. Chef Shane Pearson then showed the audience how to cook for athletic endurance and health.

Later that day, the crowd was in for a real treat when Chef Robert Carter '89 '99 HDR from the Mobile four-star, Relais & Châteaux property, the Peninsula Grill in Charleston, S.C., came to cook off against one of the founders of the event, Chef Chris Ivens-

Compass Group. It was an exciting 20 minutes as Carter finished off his presentation with pyrotechnics—a sparkler blazing atop his fig dessert.

Every evening during the three-day event there were serious cook-offs. The crowd watched intently as the chefs went to work with their secret ingredients, and then watchers voted for the winner of the cook-off. J&W's Pearson faced competition every night, and won on all three evenings. After wowing the audience for the third and final night of the competition, he walked off with the gold, or at least a very modern culinary sculpture of which J&W will always be proud.—P.C.

Stars Add Multicultural Glitter to Show

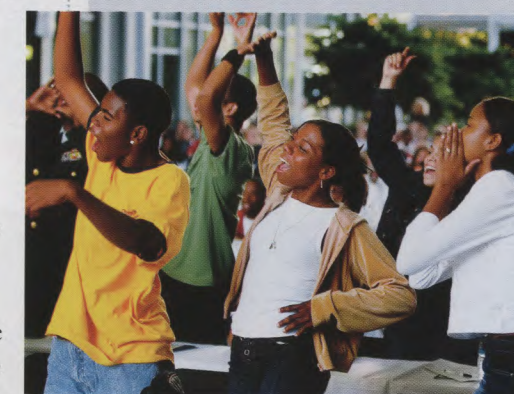
Even before Charlotte Shout officially kicked off, the culinary stage area at Gateway Village was packed with more than 600 students from the 10th, 11th, and 12th grades from all over Charlotte. It was 10 a.m. and Johnson & Wales graduate Gerry Fernandez '76, president of the MultiCultural Foodservice & Hospitality Alliance, had seen to it that this morning these students would gain exposure to stars in the hospitality world. The Showcase of the Stars, as it was called, featured a "Ready, Set, Cook"-style cook-off with Johnson & Wales grads Jason Dolby '02 and Shanecqua Bynum '02. Two high school students were selected from the audience to help the cooking teams. Chef Randall Andrews '92 led the audience in cheering on the teams as they had 20 minutes to cook a masterpiece. Following the cook-off, Fernandez introduced Rochelle



Brown, former producer of the Food Network's hit show, "Emeril LIVE," who now has her own company, PowerHouse Productions. Together they brought on Cheryl Fitzgerald (Golden Corral Corporation), Rolando Hernandez (U.S. Foodservice), Janet Lynch (Bojangles Restaurants), Henry Johnson (ARAMARK), Fletcher Mayes (Hyatt Hotels & Resorts, Charlotte), Mercy Iglesias (The Capitol Grille, Rare Hospitality International) and Joseph Machicote (Compass Group), all mul-

ticultural success stories. All had inspiring histories to share. Not only did they tell their stories, but they also told about how companies provide benefits and good compensation. The students went wild hearing about how hard work could pay

off in tangible ways. The real success of the event, however, was evident in the long line of students who waited anxiously to ask questions of these true hospitality stand-outs. It was a star-studded success.—P.C.



ACTIVITIES & EVENTS

New Orleans Reception

The House of Blues in New Orleans was the site of an alumni reception in August, and representatives from the office of career development & alumni relations for the Charleston Campus were delighted with the turnout. Thirty alumni and guests joined for an evening of fun, food, and memories.



Left: Ronald Ronald Iafrate '83, Mary Jo Deal '92, Charles Deal '92, Kevin Merlin '95, and Damian Thomas '96 (back on right)

Below: From left, Jeremy Houghton '94, Deborah Langenstein '88, 90 MS, director of career development & alumni relations for Charleston and Charlotte campuses, and Brian Stanley '94, director of admissions for Charlotte.



Right: From left, Sara Newman '00, Charles Deal '92, and Patrick Newman '99

Right center: From left, Mary Jo Deal '92 and Emily Thomas '95



Above: From left, Gary Jones '78; Darlene Cantor, Florida director of career development and alumni relations and Peter Morales '01

Above right: From left, Shaloom Turnbull, Albert Belle '98, Zelema Belle '00, Ebony Belle '00; and Ebony Aarndel '02

Right: From left, Dustin Burgess '94, Laura Shephard, Larry Strohm; Alecia Strohm '94, and Brady Tillman Jr. '00



Florida Reception

"Wow, it's great to have an alumni event in our area!" exclaimed Dalia Hutchinson '00, at the first annual Orlando Alumni Reception held at the Wyndham Resort in Florida. More than 130 alumni, guests, and industry professionals attended the event held in conjunction with the Florida Restaurant Association Food Show.



Washington, D.C. Reception

In July, more than 200 people including alumni and industry guests gathered at the Wardman Park Marriott in Washington for an alumni reception held in conjunction with the American Culinary Federation convention. Throughout the evening guests enjoyed excellent food and hospitality, and had a wonderful time renewing old friendships and making new contacts. University representatives from all campuses attended, and the strength of the alumni association was clearly felt.

Right: Tonya Campbell '96



Above: Christopher Meck '97, '99 MBA and Lorraine Campos.

Right: Russ Zito '92, '94 MS and James Tan Veldman '90, '92 MS



Left: Michael Trietiak '95 helps himself to the feast.

Below: American Culinary Federation members Klaus Friedenreich and Pamela Roberts.



Left: Jessica McCann '98 and Justin McCann '98



Charlotte Shout Reception

Held "on the green" between the new J&W academic center at the Charlotte Campus, and the Doubletree Hotel off of Trade Street in downtown Charlotte, the Shout reception was a huge success with more than 90 area alumni attending. President Art Gallagher spoke on the progress of the new campus set to open in September 2004.



From left, Tina Reece '97, Lisa Burris '99, Randall Andrews '92 and Wendy Wooten '92 meet in Charlotte, N.C.

12 Tips on Getting—and Keeping a Job

Whether you're looking to get a job or hold onto one, we have advice you need.

By Stacie L. Demarais

The newspaper headlines are daunting: Yet another *Fortune* 500 company announces layoffs; threats of terrorism and news of frightening diseases dampen tourism; economic predictions seem bleak. And yet, while a recent survey conducted by MonsterTRAK research, a subsidiary of monster.com, shows that 53 percent of college seniors do not expect job offers upon graduation, the experts at Johnson & Wales see a brighter future for its graduates.

Sharon Siedliski, assistant manager of career management education at the Providence Campus, proudly proclaims that many students she worked with this past year were employed by graduation. Still, she cautions, job seekers shouldn't think it will be easy. "[People] who are going to find jobs in this economy are those who are going to work the hardest."

So, in these trying times, what actions do the experts suggest in order to land and keep a job?

1. Get to Know Yourself

When jobs are scarce, many experts say that the best advantage you can have is not only knowing what you want to do, but also knowing what you can do and then finding opportunities that suit your strengths.

David Mitchell, assistant dean of the College of Business at the Providence Campus, says job seekers should be honest with themselves about their strengths and weaknesses before pounding the pavement. For those who have been forced back into the job hunt because of layoffs, he suggests doing a personal



SWOT (strengths, weaknesses, opportunities, and threats) analysis.

"Determine what values and skills are the same, but accentuate how you've improved. An experienced business person recognizes their weaknesses and emphasizes their strengths," he says.

Mark Brand, assistant professor of marketing at the Denver Campus, encourages students to look inside and figure out what makes them unique. He suggests saving money to experience new things, like going to the theatre, taking internships in the big city, and studying abroad. "Gain as much life experience as you can. Studies show that people will hire people that they find smart and interesting," says Brand.

2. Get to Know the Company

"A lot of companies are saying that there is so much talent out there that they can afford to be choosy," says Edie Chorney, executive recruitment planning specialist for business and technology in the Providence career development office.

Ron Adelman '85, a managing partner at the Capital Grille in Miami, agrees. "If anything, [layoffs and closings of other restaurants] have offered us better candidates."

Set yourself apart from the field by researching the company you would like to work for so that you can sell your skills directly to their needs. "Promote the assets that you bring to the table as resources in meeting the company's challenges, solving its problems, or exploiting marketplace opportunities," says Sharon Belnavis, recruitment planning and cooperative education manager at the Florida Campus.

3. Refine Your Résumé

Getting an interview can all come down to one piece of paper. "I can't make an employer hire someone," says Brand. "But I can prepare a student with a compelling enough résumé that [will make employers] wonder 'Can I take the chance on not interviewing this person?'"

Chorney suggests personalizing résumés for each company to which you apply. In fact, she says, many employers now request that candidates apply online, and use words in their résumé that will be picked up by a key word search. She says job seekers need to read the job specifications, and determine how their skill set best meets the needs of the job.

"If you read a job description well and have an understanding of what they are looking for, you can modify your résumé to reflect that," says Chorney.

4. Get Together Your Own Sales Package

Creating a career portfolio, a collection of documents and artifacts people can use to validate claims that they make about themselves, can build confidence, and give people a clearer idea of what they can do and like to do, says Frank Satterthwaite, Ph.D., an associate professor in the Alan Shawn Feinstein Graduate School. Satterthwaite and Gary D'Orsi, Ph.D., an adjunct professor in the graduate school, recently co-authored "The Career Portfolio Workbook" (McGraw Hill, 2003).

While researching the book, D'Orsi found employers most coveted personal characteristics in a candidate that add value, such as initiative or a sense of responsibility—characteristics that are often hard to show on a résumé or display in an interview. Satterthwaite suggests thinking beyond letters of recommendation and performance evaluations and including collateral from other projects that showcase your strengths such as a surprise birthday party you planned or an interesting trip you coordinated. "It helps make those all-important intangibles tangible," says Satterthwaite.

5. Project Promotability

Matthew Samel, assistant professor of food service management at the Providence Campus, was at one point in his career a recruiter for operations managers of full service restaurants. He says companies want to be sure an employee will stay around long enough to make training her worthwhile.

Brand, of the Denver Campus, agrees. "Employers are looking to make a long-term investment," he notes. "The question employers are asking is not 'Should I hire this person?' but 'Is this person promotable?'"

In interviews, candidates should project stability—talking



about how often you have moved around the country does not inspire confidence that you want to stay with the company.

6. Circulate, circulate, circulate

One of the greatest challenges facing job seekers today, according to all the experts, is the fact that there are too many people competing for a limited number of jobs. "Students are not in the driver's seat—employers are. When employers come to campus looking to hire, that's a great opportunity for students and alumni [to make an impression]," says Siedliski.

"This is not a time to be passive," says Brady Tillman '00, manager of alumni relations for the Florida Campus. "If Johnson & Wales is hosting an alumni reception or Career Conference in your area, it is imperative that you attend. If you are an introvert, take a friend along with you for the ride."

Chorney agrees that the J&W career fairs are great networking opportunities for students and alumni. "Obviously, alumni are not going for the entry-level position that the recruiter is coming for, but it is an opportunity for them to interview the recruiter, and get to know the company."

7. Make a Date

Michael Mroz, career management educator for culinary arts in the Providence career development office, suggests that job seekers set up informational interviews to find what he calls hidden jobs.

"Many restaurants aren't posting jobs because they know that candidates will come to them," says Mroz. If there is a business that you want to get a job with, call to arrange an

informational interview. Even if there isn't an immediate opening, you will have made yourself known as an interested, aggressive candidate—plus you will have had a chance to sharpen your interviewing skills in the process.

8. Take a smaller job for a bigger impact

Samel advises job seekers to be prepared to take a lesser position where you can make a bigger splash. "Companies want to see results," he says. "It may be well worth it in the long run to start in a position where you can make a major impact more quickly."

"In a tough economy, there are jobs people consider that they might not look at in a good economy," says Paul Magnant, assistant professor of hospitality and department chair for food service management at the Norfolk Campus. Particularly in the hospitality industry, he adds that turnaround jobs—ones where a candidate is hired to correct or fix a situation—are good options. A "turnaround" job, says Magnant, can be advantageous in this economy because there's no place to go but up and you have a chance to make a name for yourself.

9. Networking is still the tops

While all these strategies are important, Siedliski says that networking is still the number one way that people get jobs. Thomas Floyd '02 is a perfect example of this.

While studying at the Denver Campus, Floyd landed an internship at Café des Artists in New York City. After receiving his associate degree in culinary arts, he was asked to stay on and later promoted to full-time line cook. But he and his wife soon realized that they missed Denver.

Floyd spent nearly a year sending out résumé after résumé. "Coming from Johnson & Wales and a well-known restaurant, everyone knew who I was," says Floyd. But even with the name recognition and industry prestige of his education and job experience, there were no offers on the table.

Finally, a year after he began his search, he found a job back in Denver. But it was not through his tireless follow-up or cold calls. A classmate from the Denver Campus who was working at Vicorp Restaurants Inc., the parent company of Village Inn and Bakers' Square, called to let Floyd know that a job had opened up. He used his contacts to his advantage, and was recently hired as a menu development research manager.

10. Multi-task

"The biggest hurdle to overcome [in the current economy] is competing with people who have more experience," says Siedliski. To be successful in obtaining a job in this market,

candidates need to employ all strategies available to them. In other words, she says, don't depend solely on networking or looking in the paper. A serious job seeker needs to network, look in the paper, post their résumé on Web sites such as monster.com as well as industry-specific sites (i.e., hospitality industry sites Hcareers.com and hospitalityonline.com), schedule in-person informational interviews, and attend on-campus recruiting events and industry-specific job fairs in their community.

11. Don't Stop Thinking About Tomorrow

Siedliski says that one of the biggest mistakes people make once they get a job is that they stop marketing themselves and planning for the next job. She says that especially with the current economic uncertainty, continued networking is especially important. "Know your industry, read trade papers and join professional associations," she says.

For those who are concerned about being downsized, Chorney suggests keeping their options open. "It's easy to search for something when you have something," she says, echoing an old employment saw.

12. Stay Connected

Floyd says that the connections he made through J&W are invaluable. He still bounces ideas off of his unofficial mentor Chef Alan Vaccaro, an instructor at the Denver Campus. "Keep in touch with J&W," said Floyd. "They'll bend over backwards to help you get a job."

Chorney has seen a noticeable increase in the number of graduates taking advantage of career services. When an alumnus comes back to J&W for career assistance, he is asked to fill out a profile that nails down his target areas of expertise and geographic needs. He is then referred to job postings on the alumni Web site and other recruitment Web sites. If an alumnus calls and says, "I'm OK right now, but I want to see what's out there," the career development staff will provide guidance on avenues to explore.

But given the state of the economy, does it matter if a candidate makes all the right moves if no one is hiring? J&W faculty is both optimistic and philosophical in its response.

There is not always a direct connection between career preparation, practice, résumé writing, interviewing, and getting hired, says Suzanne Baldaia, assistant professor in the department of marketing at the Providence Campus. "Understand kismet," she says. "Things happen in weird ways. It's the guy you wait on at Starbucks that is likely to be part of the ticket to success." ■



Our Man in the White House



Left, Senior Chief Ed Arboleda, kitchen manager, and Lt. Frank Fuller '92 confer in the kitchen of the White House Mess.

Lt. Frank Fuller '92 is in charge of service for the commander in chief.

Story and photos by Cathy Sengel

If Mary Jane Fuller's heart ached when her eldest child joined the Navy soon after high school, it swooned with pride when President George W. Bush paid a courtesy call to her Scranton, Pa. home and expressed his praise for her son's work. In 1999, just eight months shy of retirement after 20 years of service in the military, Lt. Frank Fuller '92 was asked if he'd care to apply for just one more commission.

"What battleship this time?" Fuller quipped. "The White House," was the reply.

Now as director of presidential food service for the West Wing, and the man in charge of food service security wherever the president travels, Fuller manages arguably the world's most demanding restaurant and catering service. For Fuller and his all-Navy staff of 50, including the president's two personal valets, service must be seamless, flawless, and invisible. "We're here, but not seen. That's our mission," Fuller says. Chief steward to the commander in chief, Fuller is the ultimate poster boy for Johnson & Wales' early educational alliance with the Navy.

In December of 1999, under the Clinton administration, Fuller was introduced to the White House on the evening of the annual White House Christmas Party when the East Wing is opened to all who work there and their families. The next day he took over in the kitchen. "It was a magical first week and then it just kicked off to three and a half years that I've been here," he says. It's a service Naval officers have performed before.



Service on Command

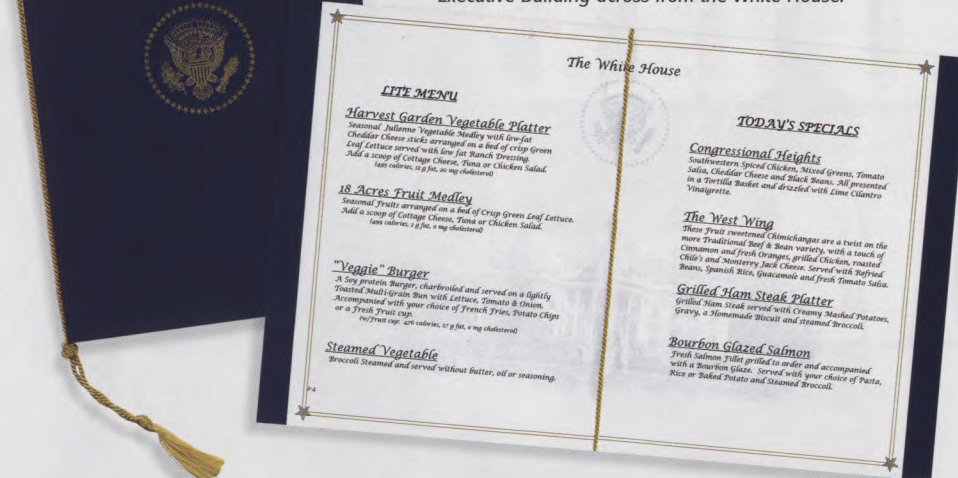
Navy specialists have served as stewards to the president since the late 19th century. Over the ensuing decades, the Navy's best mess management specialists were assigned to White House service, be it on a presidential yacht or at FDR's Shangri-La (now Camp David). In 1951, under President Harry Truman, a commissioned officer's mess was established and centered on the ground floor of the West Wing. Since that time, the Navy's finest work round-the-clock, cooking and serving the president and his immediate staff at the business end of the White House.

For Fuller that means coordinating kitchen operations, service to two dining rooms, the Situation Room, the Oval Office, the Cabinet Room, and take-out service for West Wing staff. (Another kitchen and staff caters to the East Wing's state functions and the president's residence.)

As weighty as his job on the home front, is his responsibility to assess and

Left: A typical White House luncheon menu for the formal dining rooms in the White House Mess.

Bottom: Fuller directs operations from his office in the Old Executive Building across from the White House.



establish security for food preparation, delivery and testing if need be, when the president is on the road. Long gone are the days when it was safe for a head of state to eat off the pot luck table at an Elks Lodge. Be it a fund-raiser in Omaha, Neb., or the G-8 Summit—wherever the president travels—he is preceded by Fuller or members of his staff, who evaluate a destination and make arrangements to airlift manpower, equipment, and supplies to feed the president. Fuller keeps two full Rolodex files of contacts arranged by country: food and beverage insiders, drivers, hospitality people, a Marriott in Russia, a Ritz Carlton in China, state department embassies—whatever it takes to provide long-distance catering for the leader of the free world.

In the Old Executive Office Building across West Executive Avenue from the West Wing on the 18-acre complex surrounding the White House, Fuller's spacious office is lined with portraits of ships, awards, memorabilia, and photos of and with Presidents Clinton and Bush. An imposing 6-feet 6-inches, and an admitted Type A personality, Fuller exudes the competence and authority of

an able officer softened by the geniality of a fine host. His work begins before dawn, and pagers and a cell phone keep him connected. "It's anywhere from a 10- to a 15-hour day. Sometimes you can't leave. It's the kind of job with a lot of trust in it. There are so many moving pieces, the phone rings well into the night about details. But I've got good coverage—key managers and staff that take care of things." He's grateful for a crew he considers "the best of the best," all hand-picked, with complete security clearance.

"The type of clientele we deal with—the situations, the diversity—you need experienced senior people who know how to deal any situation. A junior guy may be able to handle the task, but might not be ready for a difficult situation. This isn't a training platform. You've got to know it when you get here."

Shaped on Ships

For Fuller, the training started more than two decades ago. Fresh out of high school in Scranton, Fuller took a job driving a beer truck and quickly realized career prospects were limited. "The Navy always interested me because I love the water, so as a fluke I filled out a postcard for more information," he says. A persistent recruiter offered broader horizons, and Fuller signed on to a five-year tour of duty, much to his parents' dismay. Within weeks he was headed for the Great Lakes and basic training as a mess management specialist prepared "for putting out a lot of food quick."

After a stint with an F-14 squadron out of Virginia Beach, he was deployed to the Indian Ocean, serving aboard the *USS Eisenhower*. "Talk about culture



Above: From left, Chefs Steve Boos, John Palermo and Patrick Kelly, all chief petty officers first class, man the ranges.

Right: Boos and Command Master Chief Tony Powell, Fuller's right hand and "great balance."

shock—6,000 men fed 22 hours a day," Fuller recalls. "It's just a city." When it was time to ship out, it was for 99 days sea time with a four-day shore leave in Singapore and 155 more days at sea. After returning to Norfolk, his duties took him to the kinds of ports recruiters promise—the Mediterranean, Egypt, Tel Aviv, Jerusalem, Morocco, Spain, France, Greece, the Caribbean and the North Atlantic.

Marriage to his shoreside sweetheart, finally anchored his heart to a home in Connecticut, and he negotiated to base in Groton as "a cook slinging hash." A flyer for Johnson & Wales' culinary program caught his attention, the military was paying tuition, so he called the Providence Campus and an admissions rep named Jim Carrigan '76 made a fuss over the fact that he was serving his country. J&W "was in the midst of going after the military market." Fuller, ever mindful of broader horizons, knew what a difference a college degree would make for his career. Shore duty made the

option possible. "I knew I needed a degree and I chased it down."

From home in Clinton, Conn., he'd drive to Westerly, R.I., where professors taught theory two nights a week. Twelve-hour labs at the Harborside Campus on Sundays, added an 80-mile drive to his weekends. In 1986, he earned his associate degree in culinary arts, and was reassigned to the *USS Oliver Hazard Perry* out of Philadelphia supervising a kitchen feeding a crew of 200. "It was easy because I'd been to Johnson & Wales so I stood out, and the crew immediately recognized it," he says. His responsibilities were also greatly expanded. "When you're a food service director on a ship like that, there's nowhere to hide," Fuller laughs. All record keeping, finances, staffing, inventory, load out, storeroom, catering, baking, "it's the whole nine yards," he says, adding, "and the most rewarding as far as career enhancing."

Entrepreneurial Expert on Call to Congress

When Rep. Tom DeLay (R-Texas), House majority leader, put together an advisory committee of business advocates from across the country, Kevin Baranowski '02 got a call. Baranowski's rocket out of college now includes honorary chairman of the Business Advisory Council to U.S. Congress in its orbit.

With degrees in international business and business administration, he opened a consulting agency, Enterprise Projects LLC, based in Tabernacle, N.J. that helps with business plans, matches innovative thinkers to appropriate investors, analyzes efficiency, organizes management, sizes up acquisitions, and offers training and an innovative perspective. His company's clients include a media company making a base in New York, and a minority start-up in South Dakota positioning to provide office supplies for Boeing.

When in Washington, Baranowski will weigh in on surveys targeting problems in business practice, and suggest structure of tax policy. "We'll help direct legislation, meet with members of Congress, go to the President's Dinners and together, it's bringing the business community into legislation which helps generate laws that are going to be beneficial

to us, versus people who don't have their own businesses drafting laws affecting those people," Baranowski says.

Along with the appointment came a National Leadership Award for service and commitment to Republican ideals, and for backing a pro-business agenda on tax reform and fiscal responsibility. Baranowski reasons



he got noticed after sending a letter to Rep. Jim Saxton (R-N.J.), to let him know about his new business. "I got a congratulatory note back and I think that kind of put me on the list of Republicans that are energetic and interested in getting in politics," he says.

He's also agreed to serve on the business advisory board for the Rhode Island Youth

Entrepreneurship Program and is looking up and out for business. "Right now we've only got three people [in the company] but we'd like to hire up to 150 people by the end of next year [2004]. We're looking for energetic people—people who aren't afraid to do some cold-calling and get people onboard."

In the meantime, interests will take Enterprise Projects in directions generating the highest payoff. "But we're not deviating from our true value and that is helping entrepreneurs and helping businesses get funded and make their businesses more successful." And he's taking his vision to Capitol Hill.—C.S.

Duty took him up and down the East Coast, chasing drug runners in the Caribbean. One assignment in the Great Lakes saw his ship dock at 20 ports in 90 days hosting visiting dignitaries, civic leaders and school teachers with barbecues and picnics on board. "Thank god I had some skills to help," he sighs.

When he finally came ashore in 1989, he and wife Terry and their sons Patrick and Brendan settled in Plymouth, Mass. Six months of relaxing started to rub against Fuller's grain. "I

got the itch and I knew I had to do something, so I went back to J&W to chase a bachelor's in food service management. In '92, I finished and that just really molded the credentials for bigger and better things."

With a degree, he applied for a commission. On assignment with the *USS Emory S. Land*, a submarine tender, he was in charge of providing food service for the floating repair facility. "At J&W some of the courses I took in a strategic management seminar made a difference.

They were tough. They taught how to think out of the box—big picture stuff rather than 'the kitchen is my world and everyone revolves around it.' Economics helped a lot."

With just a year and a half left to his 20-year mark, the military shifted to regionalize the country, and place all services, including food, under regional commanders: accounting, purchasing, manuals, personnel, vendor contracts, all under one office. Fuller was nominated to execute the plan heading up all operations for the MidAtlantic Region. By March of 2000, Fuller was just months away from retirement when he got a call over Labor Day weekend from the Bureau of Naval Personnel saying "We'd like to nominate you for a position. Would you reconsider retirement?"

"It was a no-brainer—the opportunity of a lifetime," Fuller says. On the day of the final interview he and three other candidates compared notes while they waited to be called. "My career screamed food service, all food service from a variety of different platforms and with two degrees. My competitors were Navy supply officers with a little food service and a lot of other things—a lot of diversity and management, but not food service." In the two-on-one tag team interview, Fuller recalls talk of "dealing with people, dealing with government officials, high-ranking public figures, celebrities, integrity, honesty, trust. All that kind of stuff." He was told two candidates would be called back for a second interview. "Can you make it if we call you?" he was asked.

"I must have pressed my shirt 50 times...shined my shoes...didn't sleep a wink."

The next morning when he returned



Above: In this photo, Fuller is welcomed to the White House by President Clinton. **Below, right:** Fuller's business card and the White House presidential food service commemorative coin.

for a second interview he was met with "Congratulations. I have been instructed to only call one man back and that was you."

He learned later that it was his food service background that won the position, but a secretary to the man doing the hiring noticed Johnson & Wales on Fuller's application, and, familiar with Johnson & Wales culinary school, also brought it to the attention of her boss.

Men in Black

From the vestibule of the White House Mess, a passageway of dark wood-paneled walls has the stately formality of a well-appointed luxury liner. Less imposing in scale than in image, the narrow corridor leads to the entrance of a galley flanked by two small, formal dining rooms—one for the president and his assistants, and the second for his deputies. A take-out area supplies provisions for any West Wing staffer grabbing a bite on the run. On a day in mid-August while the Hill is at recess and the president is in Crawford, Texas, Fuller's staff is serving the visiting CEO and executives from Harley Davidson marking the company's 100th anniversary. No formality is lost on the celebration.

Serving staff in white shirts, ties, and jackets enter and exit the small kitchen retrieving entrées and looking more like secret service agents than waiters. Even in the kitchen, the power of the institution is palpable. The menu and quality matches any of the world's finest restaurants.

While the White House Mess serves world leaders, it is a restaurant operation that has to pay for itself. Fuller says it's one of the areas in which his J&W education serves him best. His familiarity with the confines of ships' galleys and an education in facility design, gave him the confidence to suggest renovation of the West Wing's kitchens. A man who admittedly thrives on a challenge, Fuller has spent the last six months working with architects, contractors, and suppliers to insist that even the smallest details are engineered and crafted to perfection. "Ultimately, I'm the man held accountable. We're having an opportunity to change something. It has to be right. Cooking in the White House is one thing, but when you know that you're heading up a project that means moving walls of the White House and you know it's an historical monument, it's different," Fuller says.

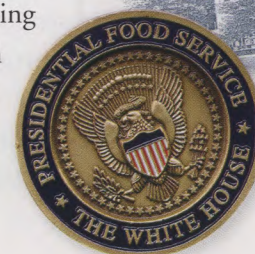
It's a typical kitchen, very well outfitted but in need of updating from the ground up. Drainage systems. Gas in for the first time. Refrigeration equipment. Traffic flow. Fuller invokes the name of Paul McVety '78, former instructor and now associate dean of the College of Culinary Arts, as giving instruction and insight he's drawn on for the project. "He was a sharp guy. What I learned from him helped me a lot."

Soon to be unveiled, the remodeled kitchen will bring state of the art equipment to cater to state of the nation tastes. The entire project was tackled without discontinuing service to his customers—in off-hours, weekends, and evenings with as little disruption as possible—no small feat. "There are no priority lists in this place. Everything is top priority. There's no room for error. You're always anticipating failure," Fuller says.

Still he would not exchange the experience for any other. Since his commission is not a political position, he originally asked for a three, rather than the standard two-year appointment, to keep his sons on target in school. He's since extended that to December 2005 to give a full six years. "I love the job. It's a super challenge. The contacts are unbelievable—international and domestic. This isn't a fast-paced world, it's the fastest pace. The excitement—you get addicted to it," Fuller says. "What job out there is higher profile?" he asks.

High profile in a world where it's his duty to keep a low profile. "We're the Men in Black," Fuller grins in joking reference to the movie team that serves world interests devoid of recognition by the world. "We have to be right there all the time without seeming like we're there at all," he says and then adds, "I serve at the pleasure of the president." ■

FRANK FULLER
DIRECTOR, PRESIDENTIAL FOOD SERVICE

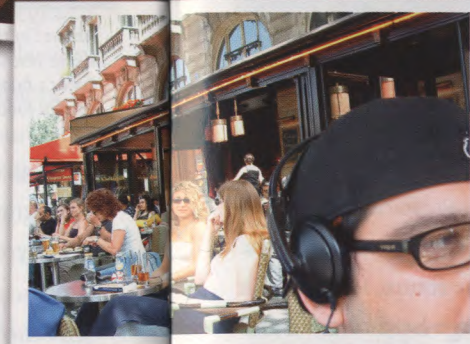
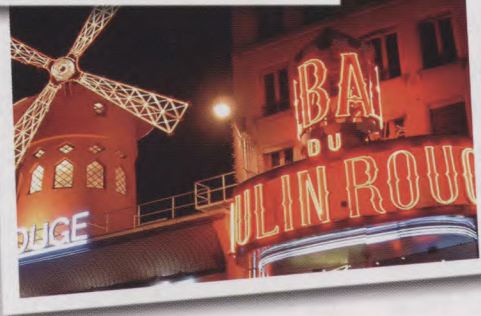


THE WHITE HOUSE

They'll Always Have Paris... And London

REACHING OUT

In summer 2003 J&W students studied digital photography in France, ministered to the hungry in Ethiopia, and sampled the strange fruits of Australia, and returned with indelible images of life in other parts of the world captured in these photos and diaries.



By Professor Steven Andrade

We have coined the term "extreme urban mobile computing" for the Digital Imaging Trek underway for students from J&W's School of Technology. Paris is used to spectacles, but considering the head-turning we have induced, I would say this is probably a first of its kind, at least in the cafés where our trekkers set up base camp to access the Internet, and work to capture our adventures in digital images.

We search for blocks from the Eiffel Tower to the cathedral at Notre Dame de Paris to detect a wireless signal. We finally locate

a strong signal at the St. Michel metro stop, in Place St. Michel just across the river Seine from Notre Dame. I suppose if you have to find a wireless signal, there is no more stunningly Parisian location.

The signal is strong and the students find it like tadpoles to a sunny shallow bank. The typical trek protocol has turned out to be this: The word goes out at breakfast of where professors Santos, Andrade, and Newman will be. One by one, students emerge from the Metro Station (St. Michel metro is the classic verdigris green art deco iron works) They stand in the fresh air, take a few sniffs, and begin to track us down.

When we conduct our first critique of student work the results are astounding. Several students show work. Each has his

or her own unique spin on the acquisition and editing of images. The insiders' trick is to proclaim which pictures are *au naturel*, that is, digitally unaltered and purely natural. In this day and age of the edited and manipulated digital image, the pure image is somewhat of a rarity. Prof. Newman, our sociologist, is stunned by the technical deftness of our trekkers, proclaiming that he cannot trust pictures anymore due to the Adobe Photoshop techniques our students use. The joke around the table at *petite déjeuner* is how the National Pixel Safety Association has endorsed certain images declaring that "no pixels were harmed in the production of this image."

The trekkers are hyper-imaging, shooting at any possible moment. I step off the elevator and there is a trekker in the hall-

way editing her pictures. At the café this morning, three groups of trek teams found us and logged on for a couple of hours, *boisson compris*. Excited trekkers regularly tell me what they saw today—catacombs, Eiffel Tower, Tivoli Jardin, and of course discovery of *rue de la commerçantes*.

By our last full day in Paris I am not sure it has struck anyone yet how precious our time is in *tres jolie* Paris. We have climbed many stairs, logged infinite metro miles, spent countless hours in cafés in search of the elusive wireless lifeline to our precious Internet, all in the quest to capture the digital image. People see our students' work on the Web site (www.softweb.jwu.edu/term abroad), but cannot experience the intensity of an 18-hour day on the road with them and their beautiful minds.

...And Yetebon

By Jenny Muchow '05

Why would you want to go to Ethiopia? This was the most common question people asked before I embarked upon a two-week journey to Ethiopia with classmates Andrea Kirk and Raynbo Munro, Matt Smith '99, and Molly Lawson (adjunct faculty), and 21 other devoted souls from the Denver community brought together by Share Our Strength. Yes, I admit at first I imagined a land of scarce water, arid land, and starving, hopeless people. What I did not imagine or would have expected in my wildest dreams was to find an oasis of hope—Project Mercy—in the midst of devastation.

The disparity between the U.S. and Ethiopia is still hard to comprehend; it seems surreal almost. The people in Ethiopia are not just poor, they are constantly fighting for their lives. [Ethiopia]



is a land where famine, death, pestilence and disease are prevalent. Currently 20 percent of the population in cities and seven percent of the population in rural areas is infected with AIDS.

This year Ethiopia is in the worst drought it has been in since 1984, when over a million lives were lost. The unofficial number of 30 million people going unfed is 45 percent of the population. The majority of aid is not received until severe starvation sets in, when it is too late.

Project Mercy, started in 1995 to include community development and self-help programs for people with desperate needs in Ethiopia, was founded by Marta Gabre-Tsadick and Deme Tekle-Wold. Marta and Deme, along with the thousands of women, men and children of Yetebon, a small mountain farming community, reached out to us with kindness and love that showed their true character. Their compound three hours south of Addis Ababa is amazing, and truly seems like a viable answer for getting Africa out of its poverty-stricken situation in the future, while instilling hope for the people. Our time was spent helping in many ways. The school at Project Mercy is the first the community of Yetebon has ever had. Each classroom is filled with 80 to 100 students who share 30 desks.



Right: Being cared for at Project Mercy, this woman on the edge of starvation holds a year-old child weighing six and one-half pounds. **Center, left:** Tukulus, traditional houses of grass, sticks and clay, house a family of five to 10 and its livestock. **Bottom:** Young boys schooled at Project Mercy.



Seeing the urgency of education, and how much every child valued it, really made I realize how much we take going to school for granted.

The compound is based around promoting healthcare, education, and sanitation to build self-sufficiency and self-worth, so the people of Yetebon can help themselves in the future. Currently, it has three organic gardens, a barn with a large herd of cows and goats, a school, a dorm for 30 kids who have either lost their parents or have survived some other tragedy, and live on the compound; a newly-built hospital, quarters for doctor and volunteers, and a feeding center for the most malnourished, which, due to the famine, is growing by the day. In the center are people who are "phase two" for starvation. A phase-one patient is dying or almost dead; in phase two, they must be fed every 10 minutes or lose all nutrients. When we arrived, the feeding center only had 30 women and children, and now it has 80 to 100. The stench and sadness in the center was overwhelming. The good thing is, the women and children in this center will most likely survive because they are at Project Mercy, and their doctor, in 15 years, hasn't lost a patient yet!

Project Mercy is a sanctuary. Our week helping the community was filled with hope and unyielding determination. Seeing the children laugh and play, listening to the wisdom of Marta and Deme, and watching the dedication of every soul involved was a true enlightenment. I went to Ethiopia to give back a little of what I've been given, to learn some valuable lessons about humility and humanity, and to pass on the strength and experiences I gained to my friends and family so that more people will want to help the people of Africa. I know that the hope of Project Mercy will carry on to others if I forever hold Africa in my heart. ■

REACHING OUT

...And Sydney

By Adriel Martinetti '06

With butterflies in my stomach, adventure on my mind, and eyes wide with wonder, I answered the call to try my hand with a new kind of cuisine and new ingredients and entered the "Taste of Down Under" Competition 2003. I was well aware of the prize being a trip to Australia, an opportunity that got my imagination going. In reality, my prize has included a 19-hour flight half way around the world to a place where every hour of every day has been an opportunity for new, hopefully first-in-a-life-time experiences.

Things have been pretty non-stop since I landed, but I have to say that the one thing I haven't done yet is stop learning. Whether it's been on the street trying to understand the traffic, listening to locals speak in their "coded" Aussie language or being behind the scenes in a kitchen learning from prestigious chefs as they use exotic (to me) Australian ingredients, it's all been quite valuable to me.

I've been collecting menus since I've been here and I'm blown away by the ingredients and the means of preparation I've seen here in Australia: carpaccio of kangaroo; fillet with semi-dried tomatoes and olives; tempura of quail, wasabi and sesame, watercress, carrot and white radish; tortellini of rabbit with tarragon, mustard, chorizo and puy lentils; poached nashi pears, kingfish sashimi, roasted beetroot, and pickled chilies. All of these dishes (and yes, I've tried them all) have been unbelievable masterpieces that I could never have imagined before this trip.

Since arriving in Australia, I have been blown away by the

various native herbs, plants, spices, and animals. However, it is only within the last couple of days that I have truly gotten a taste of the real "outback." Yeah, in Sydney there was kangaroo and buffalo, barramundi and crocodile; but where was the kudjera, desert lime, lemon myrtle, or muntries, or how about deep fried saltbush leaves, river mint pea purée,



Above: Adriel stands among the water lilies on her visit to Billabong Sanctuary in Australia's Northern Territory.

Above, left: The Hunter Valley is home to Australia's wine country. **Below, left:** Martinetti works with Chef Athol Wark in Alice Springs.

smoked emu, wattle see linguini, or wild rosella flowers stuffed with lilli pilli sorbet?

I know, to most people without the privileged opportunities I've had, such items would sound as if they came from a cookbook published during the dreamtime. I enjoyed Sydney for its sights, ranging culture and historical offerings. Upon my return to America, what I will take from Alice Springs are memories of genuine friends, an indescribable bond with the outdoors, Chef Athol as a new found mentor, and the desire to share with everyone the indigenous, mystifying, and very edible wild foods of Alice Springs, Australia and the Northern Territory. Something that was beyond my imagination, is now very much a part of my culinary reality. Australia, land of the unthinkable, is now a permanent thought in my mind. ■

Recording Nature

Denver professor brings a scientist's curiosity, a love of life and a photographer's eye to his passions and his students.

By Carmen D. Hawkins



Have you ever wished for divine enthusiasm for a class you have no interest in, but are required to take? Ever wondered if the teacher really understood the subject matter, or was she just reading from a textbook? Wouldn't lectures be more engaging if the professor was, well... engaged in his own work? Sit in on one of the classes Paddy Ryan Ph.D. teaches in biology at the Denver Campus, and feel his energy and excitement permeate the room. His secret? Knowledge gained through experience and recorded with his own camera.

Capturing nature through the camera lens has been Ryan's hobby-turned-vocation since he was a teenager in Fiji. As his familiarity with photographic technique grew to professional standards, so too did his eye for nature's most interesting moments. His photos have been published in professional journals, such as the *South Pacific Journal of Natural Science* and the *New Zealand Journal of Zoology*. He has also written and co-authored several books, including "Fiji's Natural Heritage," recently reprinted and translated into Fijian, and the "Denver Zoo Souvenir Guide."

A Kodak box Brownie was Ryan's first camera at the age of seven. Later, in high school, he used a 35 mm rangefinder camera, and was fortunate to play rugby with the son of the New Zealand Pentax importer, so he could get good prices on the accessories and film necessary to pursue his interest. At 17, Ryan taught secondary school for a year in Borneo, where he

also learned to use a single lens reflex camera, and to develop black and white photographs under the auspices of science teacher, Mr. Karapat. At this point, Ryan's interest in photography began to match his interest in biology, and a dual career was born.

Later, while teaching in Fiji at the University of the South Pacific, Ryan learned to scuba dive. By rigging his camera with home made connectors, he began taking underwater pictures using through-the-lens (TTL) strobe metering five years before such mechanisms were made available in commercial underwater camera systems. What followed was an astonishing catalog of underwater photographs, ranging from the vivid and beautiful to the wildly bizarre. His photos are on stock in New York, Germany, Australia, and New Zealand, and featured in his own books, such as "Fiordland Underwater, New Zealand's Hidden Wilderness," co-authored with C.D. Paulin. Most recently, he finished a souvenir guide to the Fort Worth Zoo, which he considers his best work to date.

Did photography lead to an interest in zoology, or did nature beg to be photographed first? He believes there is a mutual synergy between the two. For Ryan, the camera acts as conduit between science, technology, and art, bringing it all together, merging the organic and the cerebral, with the soul and the spirit. As he photographs, he appreciates life in all of its colorful and odd-shaped forms. Wallabies, crocodile fish, coral reefs, are all recorded in bright, delicious detail through Ryan's lens. The more he studies about life, the more he wants to photograph it. "I've discovered things in my photographs I didn't notice when I was right there taking them," he admits.

Ryan feels privileged to have traveled and lived in distinct

Opposite left: Prof. Paddy Ryan with a wombat.

Above, left to right: Red-eyed tree frog; ocean sponges; thorny devil lizard; Grand Tetons

Below, right: Ryan scuba diving.



and exotic locales such as New Zealand and Fiji. His journeys keep the photographic muse alive, as he continues adding to his cast of intriguing characters with pictures of stingrays, butterflies, Christmas tree worms, brachiopods, and red-eyed tree frogs. Ryan's photographs give authentic life to their subjects, making the viewer interested in the history and biology behind the images. They convey the brilliance of nature, as well as the fragility of life, and it's impossible not to be deeply moved by each one. Evocative and disquieting, the pictures inspire impulsive questions such as "How did he get so close to that crocodile fish?" and, "Is that leaf-tailed gecko smiling at me?" They also raise the conscience as you look right into the doe-like eyes of a beautiful, sleek sea mammal, and wish it were named anything else besides a furseal.

Knowledge breeds desire for more knowledge, and Ryan enjoys self-expression in cyberspace as well. His Web page inspires theoretical discourse on nature backed up with scientific methodology, and illustrated with gorgeous, vivid photographs. Unafraid of his own musings, Paddy writes them down in a way that is at once whimsical and scientific. Laypeople can read and understand topics such as, "Cyanobacteria," "Coffee...Friend or Foe," as well as his own theory on dragons and what they might have really been. You'll have to go to his Web site to find the answer to that one.

Since teaching at J&W in Denver, Ryan began using his own photographs in the classroom as PowerPoint tools, and believes students feel more involved this way. "Using my photos lets the students know I've experienced what I'm talking about. They appreciate that I've gone out and investigated the subject matter," Ryan says. "I'm also a bit of a ham, so teach-

ing gives me a great forum to show off." He does bear more than a passing resemblance to Robin Williams.

Students benefit enormously from Ryan's classroom activities, and couldn't be happier at his chosen profession. Ryan's classes involve everyone, and his love for his subject reflects in his teachings, writings, and photographs. Former student Barbara Langer says, "Paddy is an inspiration to all that meet him. Not only is he incredibly brilliant, but his classroom is full of enthusiasm and a true sense of enjoyment. I not only learned the course material, but I also came away with a sense of what it is like for someone to genuinely enjoy their work." The feeling is reciprocal. Even though relatively new to the Johnson & Wales campus, Ryan holds students and colleagues in very high esteem, "I'm extraordinarily impressed with the people I'm working with here at Johnson & Wales," he attests.

So, what's next for the man whose work has inspired so many already? "I'd like to take a philosophical and scientific approach to my next work, and focus on ice and how it has shaped the earth through geologic time," he says. Or, perhaps a coffee table book that would focus on color in nature, and of course, feature his own brilliant photographs.

Examples of Ryan's work can be found at www.pacificisland-books.com where the Fiji's Natural Heritage link allows a peak into the book. For a dazzling array of the colorful and the bizarre, check out www.ryanphotographic.com.





1962

Bob Allen is the owner of R.J. Allen & Associates, an athletic, corporate, and social logo application company, in Warwick, R.I.

1975

Alan Lacroix is a pharmacy technician for the Veterans Administration Medical Center in Brockton, Mass., where he received his 30-year award. Alan also published an article on golf, one of his hobbies, in Fall River's *The Tribune* and lives with his family in Fall River.

1976

Richard Sisto is a fiscal clerk retired from work for the State of Rhode Island. He lives in Providence.



Roderick Smith '79 CMC was named 2003 Chef of the Year by the American Culinary Federation at its 41st annual ACF National Convention held in Washington in August. Along with the designation, Smith, executive chef at The Country Club of Florida Village of Golf, was presented a trophy, \$5,000, and a chef's jacket embroidered with an ACF Chef of the Year insignia. Roderick lives in Lantana, Fla.

1977

Andy Lussier is the owner/chef of Culinary Connections in Woonsocket, R.I., featuring custom menus, elegant service, and game dinners.

1978

Walter Biros is a project manager for General Dynamics in Rhode Island. He lives in Coventry.

Emeril Lagasse '90 HDR recently opened two new restaurants—Emeril's Atlanta, off Peachtree Road behind the Ritz Carlton Buckhead, featuring "New New Orleans" cuisine, and Emeril's Miami Beach on Collins Avenue. Emeril's other restaurants are located in New Orleans, Las Vegas, and Orlando.

Michael Mondor is the Northeast regional sales manager for Readi-Bake Inc., food service division of Country Home Bakers. He lives in Spencer, Mass.

1979

Steven Bishop and his wife opened The Mustard Seed Café, in Patchogue, N.Y., where he is also chef, and received great write-ups in both the *New York Times* and *Newsday*.

Vincent Morabito is a partner for F/V Morabito Management LLC in Williamsville, N.Y., where he, his wife, and son, Gianni Joseph, born Aug. 2, live. His band, Them Jazzbeards, recently was named Best Jazz Band in Buffalo, and he can be seen on national public television performing at The Great American Guitar Festival. Vincent also has been appointed to the Erie County Small Business Advisory Board.

1980

David Heininger is an artisan cheese-maker on the small goat ranch he and his wife Kathryn own and run in northern Arizona. The all-new dairy facilities on the 280-acre ranch were recently granted official approval by the Arizona Department of Agriculture, making it the only certified goat dairy ranch in the state.

Christopher LaCounte received his board certification in emergency medicine in September. Chris works in the Emergency Department of Lincoln County Medical Center in Ruidoso, N.M. and also teaches EMT basic, intermediate and paramedic courses at Eastern New Mexico University in Ruidoso where he, his wife (of 20 years!), Cheri, and 17-year old son, Brendan, live.

Robert Sweeney is owner/manager of Mr. Doughboy in Glendale, R.I. He lives in Warwick.

1981

Barry Correia is executive chef at Canyon Ranch in the Berkshires in Lenox, Mass. Canyon Ranch, one of the first resorts to promote healthful eating, first opened in Tucson, Ariz., in 1979, and has since expanded to Las Vegas and Kissimmee, Fla.

Deborah Cartaya Murphy and Sergio Cartaya are proud to announce the adoption of a boy, Aidan Jose. Aidan was adopted at the age of 4 years. He joins his big brother Andrew Miguel and the family is thrilled with the new addition. The couple owns Linderhof Vacation Rentals in Glen, N.H.

Michael Speranza, CEC, is the corporate chef for General Mills Bakeries and Foodservice in Victor, N.Y.

Todd C. Waite is the executive chef for the Spring Valley Country Club in Sharon, Mass. He lives in Providence, R.I.

1982

Mark Doyon has accepted a position as town manager in Manchester, Maine, where he was previously treasurer and tax collector.

1983

Michael Berris is director of operations for Levy Restaurants at Route 66 Raceway in Joliet, Ill. He lives in Plainfield.

Thomas Hall is the activity director for Nugent's Convalescent Home in Hermitage, Pa., where he and his wife live.

Carol Hummel is an account manager for Acosta Sales & Marketing at University Plaza in Hackensack, N.J. She lives in Barnegat.

John Spencer is executive chef for Sodexo at Winchester Hospital in Winchester, Mass. He and his wife live in Wilmington.

1985

Michael Duval married **Stacy (Bonomo) Duval '93** on June 22, 2002. They welcomed a daughter, Rhyanne Angeline, on July 7, who joins brothers Zachary, Brendan Avery, and sister, Sarah. They reside in Barkhamsted, Conn. Michael is the food and beverage director at The Hartford Club in Hartford. Stacy is a sous chef at Grant's Restaurant in West Hartford.

Marcia (Symonds) Gallaway, a stay-at-home mom for the past six years, is now rejoining the work force with the U.S. Postal Service. She retired from a career as a flight attendant with the birth of her first child, and lives in Worcester Mass..

Christopher Rosica, president of Rosica Mulhern Strategic Public Relations in Paramus, N.J., met with New Jersey Congressman Frank Pallone and his daughter, Rosemarie, at The Clearwater Festival in Asbury Park, N.J. Christopher, who has been a volunteer for Clean Ocean Action for more than 14 years,

attended the event to promote the organization's mission to clean up and protect the waters off the New York and New Jersey coastline. His agency has been a long-time supporter of causes that support the environment such as recycling, and helps spread the word about such charities as Literacy Volunteers of America, Hospice, Habitat for Humanity, Communities in Schools, and Boys and Girls Clubs.

1986

Peter Brown is currently senior trainer for the IT department at the Johnson & Wales University Providence Campus.

Ernest Hinton is the owner of Executive Personnel Services in Farmington Hills, Mich.

Eric Kravchick is deputy director, finance and administration for Court Services and Offender Supervision in Washington. He lives in Fairfax, Va.

Michael LaVecchia is CEO/founder of Seafoods.com in Charlotte, N.C., where he and his wife, **Dawn (Maaks) '87**, also live with their four children.

Nicholas LaVecchia is the owner of LaVecchia's Seafood Grille in Charlotte, N.C., the oldest seafood spot in a relatively new restaurant category.



Bob Midyette

Bob Midyette, manager of fleet beverage operations for Royal Caribbean Cruise Line in Miami has been appointed by Arden Bement, director of the National Institute of Standards and Technology (NIST), to the 2003 Board of Examiners for the Malcolm Baldrige National Quality Award. In this role he evaluates performance practices for companies applying for the prestigious national award presented by the President of the United States each year. His past community activities include the Greater Miami Chamber of Commerce's Leadership Miami program, serving as a grant judge for Citibank's Dade County Educational Fund, and serving as a mentor for underprivileged high school students.

Timothy Timlin, CCM, CHA is chief operating officer for the Pittsburgh Field Club in the Fox Chapel section, where he also lives. The club recently served as co-host for the 2003 U.S. Amateur Golf Championship, as well as being selected as one of America's top 100 private clubs.

1987

Pamela (Elliott) Anderson is senior catering/convention services manager for the Hyatt Regency Huntington Beach Resort & Spa in Huntington Beach, Calif.

James LoBosco was recently named general manager of The Jefferson, a Loews Hotel four blocks from the White House in Washington, where he will oversee a staff of 100 employees. In 2002, the American Hotel & Lodging Association named him National General Manager of the Year for mid-sized properties, and he was honored the same year as the Hotel Association of Washington, D.C.'s Outstanding General Manager of the Year, while he was general manager for Destination Hotels and Resorts. He lives in Rockville, Md.

Raven P. Dennis III is the owner of Cake Man Raven Confectionery in Brooklyn, N.Y. where he has created cakes for many celebrities.

1988

Brian Bingay was promoted to assistant vice president of metro New York operations for JPMorganChase Corporate Dining Services.

Michael Conroy and his wife are proud to announce the birth of a baby girl, Alexandra Fay, on July 1. Michael is president and CEO of Mame Associates, LLC in Ocean City, N.J., where the family also lives.

Stephen Deucker is director of sales and marketing for the Ritz-Carlton, Sarasota in Florida. He and his family live in Osprey.

Ronald Errico recently accepted a position with Nike at its world headquarters in Beaverton, Ore., as a senior systems engineer.

James Lynch was recently recruited by the New England Culinary Institute in Montpelier, Vt., to be director of food and beverage operations for six student-operated outlets. James was employed at the University of Delaware as general manager - faculty. He spent the last seven years on the University of Delaware's faculty as the founding general manager and senior faculty member of the HRIM program's \$3.2 million teaching restaurant/kitchen and satellite production studio.

Dean Messina and Patricia Messina are proud to announce the birth of a baby boy, Philip Michael Messina, on June 2, in Dunkirk, N.Y. Older brothers, Christopher, 11, and Andrew, 8, can't wait to teach him how to play hockey and baseball.

Andrena Moir and her husband are proud to announce the birth of a baby girl, Caitlyn Marie, on Aug. 13. Andrena is a medical sales representative for Alcon Laboratories based in Fort Worth, Texas. The family lives in Copley, Ohio.

1989

Elisa A. Burt is an industry development consultant for American Express Establishment Services in Stone Mountain, Ga.

Maria Franco-Bavaro and Nicholas Bavaro are proud to announce the birth of a baby girl, Mia Congetta Bavaro, on Oct. 4, 2002, in Plantation, Fla.

Linda Richman is the membership director for the YMCA of Greater Rochester in Pittsford, N.Y. She lives in Webster.

Leigh Sipes-Frisk and Rusty Frisk are proud to announce the birth of a baby boy, Patrick Richard, on March 10, in Sparta, Wis.

1990

Peter Lauterbach is co-owner and executive chef for Bravo Franco Ristorante, an upscale restaurant across from Heinz Hall in Pittsburgh, Pa.

Michelle Lucas and her husband, **Jason '94**, are both chef instructors at the Orlando Culinary Academy, Le Cordon Bleu Culinary Program, in Orlando, Fla., where they also live.

Lauren Pitts has been appointed to the Empire Who's Who Empowering Executives & Professionals Registry. Lauren, who lives in Tallahassee, Fla., was featured in the October issue of *Capital Health Plan* magazine.

1991

Kimberly Bradshaw is practice manager for a plastic surgery office in Princeton, N.J. She recently moved to Bedminster, N.J., with her six-year-old son, Shawn and is doing some traveling.

Christopher Brandl launched his new innovative American cuisine restaurant, Brandl, in December 2002, in Belmar, N.J. The restaurant was rated among the 2003 Top Ten at the Jersey Shore by The Artful Diner, food critic for New



Christopher Horvath '93 and Tamara Mazahreh are happy to announce their marriage on June 6, in Amman, Jordan. They currently reside in Rhode Island.

Jersey Online. This elegant upscale property offers such entrées as crab-cakes, wild boar, duck, lobster risotto, and scallops. Chris lives in Manasquan.

Robert Brenner is a chef instructor for Culinary, The Culinary Institute of Virginia College, in Birmingham, Ala., where he and his wife, Tracy Biondi, also live. They were married on March 23.

Michelle (Feinman) Breslin is a phlebotomist for Hicksville Lab Corp. in Hicksville, N.Y. She, her husband, and two-year-old daughter, Brianna Faith, live in Wantagh.

David Errickson recently became a registered nurse at Cooper Hospital in Camden, N.J. He lives in Wildwood Crest.

Paula (Cassidy) Halling has been named executive chef for the Bay Village Retirement Community in Sarasota, Fla.

Kevin Halminiak is manager/wine steward for Zealous Restaurant in Chicago, where he also lives.

Gregg Lang is a trooper with the New York State Police in Williamson, N.Y. He and his wife have two children, Brandon and Nicole, and live in Rochester.

Bruce Retterath is owner/chef of the Hangar Bar & Grill in Rochester, Minn., where he also lives.

Paul St. Cyr spent a couple of years working at the Mount Washington Hotel in Bretton Woods, N.H., in several positions and is currently employed by Marriott International at the Nashua Marriott in Nashua, where he has held several positions from banquet/AV houseman to front desk supervisor to



Barry Hague '95 and Kathryn "Katy" Olson were married Aug. 2, at the Neahtawanta Inn in Traverse City, Mich. J&W alumni attending were, from left, **Emily Schmidtman '95**, **Patrick Meacham '94, '98 MBA**, **Pamela Rouch '01**, **Katy, Jason Bigman '95**, **Barry**, **Robert Tingle '95**, **Michael Sbrocco '93**, and **Andrew Meacham '01**. Barry is captain for Vitas Corp. aboard the S/Y Skeets in the Caribbean.

engineer. He is also enrolled at Hesser College in Concord, N.H., pursuing his bachelor's degree in business administration.

1992

Kimberly Arndt was recently accepted to the Oregon School of Massage in Portland, where she will attend classes while still working full-time as a gift buyer for McCann's Pharmacy in Tigard.

Edward Elsasser is the banquet and line cook for the Ritz Carlton Golf Resort in Naples, Fla., after holding various positions from the Marriott hotel in Connecticut to country clubs in Florida. He lives in Fort Meyers.

Lauren Gibson and Christopher Gibson are happy to announce their marriage on Aug. 31, in Lucien's Manor, Berlin, N.J. They currently reside in Lexington, N.C.

Rhonda (Imonti) Haley and Mark Haley are proud to announce the birth of a baby boy, Jason Michael, on Sept. 18, 2002, in Massachusetts. Jason joined his five-year-old sister, Cassie, and three-year-old brother Brandon.

Nagesh Kelkar '94 MBA is principal consultant for IT Convergence headquartered in San Francisco. He lives in Philadelphia.

Stacey Kite '94 MS earned her doctorate in management from Argosy University in Sarasota, Fla. Stacey is an associate professor at Johnson & Wales in Providence, R.I. and lives in Cranston.

Salvatore LoSauro and his wife are proud to announce the birth of a baby boy, Salvatore Anthony, on Aug. 3. Sal is a senior account manager for Edgell Communications in Randolph, N.J. The family lives in Salisbury Mills, N.Y.

Heidi Roddy recently accepted a position at Warnaco Inc. in New York as brand marketing coordinator. Heidi recently was employed at Playtex Apparel Inc. as assistant marketing manager.

1993

Bruno Allaire, president of Organic Media Enterprises LLC in Beverly Hills, Calif., organized a successful organic wine Ecofest in Los Angeles this past June with 40 wine producers from 11 countries. A highlight of the festival was



Heather Whittaker '95 and **Rocco Carriero '95** were married Aug. 2, 2002. Rocco is a senior financial advisor for American Express in Southampton, N.Y., and just opened a private full service wealth management office in Southampton. Heather is a fourth grade teacher and the couple lives in Bellport. Alumni attending included **John Tuomala '92**, **Dan Cohen '95**, **Dave Andrew '93**, **Chris Casey '96**, **Vinny Montagna '94**, **Ken Nason '92**, **Michael Rudowitz '94**, Doug "Hans" Foss, the groom, and **Tony Marmo '97**, all brothers of Phi Sigma Kappa.



an awards program that honored the achievements of the pioneers in organic wines. Bruno lives in Los Angeles.

Barbara (Capochiano) Brown was recently promoted to director of revenue management from director of reservations at the New York Palace Hotel located in New York. She resides in East Elmhurst, N.Y. with her husband and daughter.

Margaret Catalina-Dixon and her husband are proud to announce the birth of a baby girl, Kathryn Meryl, on May 30, who now joins her big brother, Michael. The family lives in West Islip, N.Y.

Cassie Elia and her husband announce the birth of their baby, Tristan Carlo, on May 17. They are the owners of Wild Ivy Farm, Inc. in Bangor, Maine, where they offer boarding, training, and riding lessons. Cassie competed at the United States Dressage Federation (USDF) Horse Shows at third level with her horse, Raphael, who is also a J&W alumnus.

Darlene Fisher is senior conference coordinator for Pal-Tech, Inc., National Head Start T/TA Resource Center in Arlington, Va. She lives in Silver Spring, Md.

Jeremy Houghton is a chef instructor for the College of Culinary Arts at the Norfolk Campus who recently led a cooking demonstration at the Charlotte Campus for educators, admissions representatives, and prospective students.

Jacqueline Kelly is sous chef at the Sea Grill Restaurant at Rockefeller Center in New York.

Juan Montalvan is the manager of Mainframe/Server Operations at Brown University in Providence, R.I. He lives in Pawtucket.

Erin (Blaine) Pacol and her husband are proud to announce the birth of a baby girl, Jocelyn Isabella, on May 9. Erin is director of agent banks for Term Net Merchant Services in Atlanta. The family lives in Kennesaw, Ga.

Linda (Fasciano) Peace and her husband are proud to announce they have two children, Samantha, four, and Daniel, one, and are living in Marlboro, Mass.

Melinda (Rhodes) Cusick and Daniel Cusick were married on June 8. Melinda is executive chef at the Elmira Country Club in Elmira, N.Y. The couple lives in Pine City.

Brian T. Worth '94 MS is vice president for Mystic Transportation, LTD in Mystic, Conn., domestic and worldwide logistics specialists in expedited air freight, courier, and trucking.

Robert Wysong is banquet chef for the Ritz Carlton Golf Resort in Naples, Fla., where he also lives.

1994

Andrew Atz is executive chef/food and beverage director at the Gilchrist Club in Trenton, Fla., an exclusive hunting resort just west of Gainesville. He lives with his wife and two sons in Newberry.

Thomas Benjamin is proud to announce the birth of a daughter, Kierstyn T. Benjamin, on April 14 in Denver.

Greg Hamm is a culinary arts instructor in the North Carolina Public Schools, as well as teaching culinary arts part-time in a local community college. He is also a FCCLA adviser and part of the N.C. FCCLA state management team. He lives in Sanford, N.C. (outside of Raleigh) and is currently working on a recipe book.

Kerrie A. Kelly is the sales manager for the Holiday Inn Select in Boston.

Stephanie (Dunham) Lind is the banquet captain at the Holiday Inn in Newton, Mass., and her husband, **Kevin**, is the banquet captain at Stoneforge in Raynham. The couple lives in Brockton.

Jonathan P. Nelson has obtained his CHA designation and is currently hotel general manager for the Ramada Denver North. He is employed by Stonebridge Companies in Englewood, Colo. He is married to **Margo Irwin-Nelson**, and they have three daughters, Victoria, Olivia, and Sophia. The family resides in Centennial.

Alecia (Gallina) Stroh and Larry Stroh are happy to announce their marriage on Sept. 1, 2002, in Orlando,



Zubin Nazir MS '93 and **Sabrina Gill** were married June 21, in Victoria, British Columbia. The couple had a traditional Sikh wedding, in keeping with the bride's customs, at the Khalsa Diwan Gurudwara in the city of Victoria, followed by a reception at the Sancha Hall in Sydney. Zubin is a senior project manager/business consultant for EMC Corporation of Canada. The couple resides in Toronto. J&W graduates who attended the wedding and reception were **Amit Patel '92 MBA**, **Anahita (Karani) Patel '94, '97 MBA**, and **Simran (Singh) Mehta '91 MBA**.



Merve (Korkud) Erem '99 and **Sarp Erem '97, '98 MBA** were married July 2002, in Turkey. Merve is an account director for Republica advertising agency and Sarp is owner/manager for Evo restaurant. The couple lives in Istanbul.

ALUMNI OVERSEAS

Alona (Shtrum) Katzav '92 and her husband recently opened Eshet Haicar (Farmer's Wife), a deli store in Tel Aviv, Israel, where they also live.

Raymond Romeo '99 MS works with PricewaterhouseCoopers in St. Maarten, NA.

Philippe Schlupp '99 MBA is a manager for sales and marketing in the technology industry and lives in Switzerland.

Arzu Kilercoglu '00 MBA is director of international affairs and programs for Yasar University in Izmir, Turkey.

Richard Maldonado '00 is a chef at the Ritz Carlton Hotel & Casino in Isla Verde, Puerto Rico. He lives in Levittown.

Parikshat Chawla '01 MBA recently accepted a position at G.E. Mortgage Insurance in New Delhi, India as a process manager. Parikshat was employed at Leader Bank as a financial analyst.

Matthias Hohner '99, '01 MBA and **Eyda Carolina Diaz** are happy to announce their marriage Aug. 30, in Panama City, Panama. They currently reside in Cancun, Mexico. Hohner recently accepted a position at the Ritz Carlton in Cancun, Mexico as back-of-the-house manager. He was previously employed at the Hilton London Metropole Hotel in London, England as deputy executive housekeeping manager.

Eric Hou '98 MBA is academic director of the Kojen English Language School in Taipei, Taiwan.

Berat Arda Dedekoca '02 MBA is employed as logistics project manager for MGL (METRO Group Logistics) in Turkey—part of the METRO Group -



Zamzani Abdul Wahab '97, J&W's celebrity chef from Malaysia, is currently attending Thames Valley University in West London majoring in hospitality management. He is also teaching in the culinary arts program to satisfy the requirements of his teaching scholarship, as well as developing Asian recipes and performing cooking demonstrations throughout the United Kingdom for a food manufacturing company in Malaysia.

Zoe Baker '02 MBA, recipient of the Stedman Graham DVP scholarship in 2002, was recently hired as a marketing analyst at the head office of the Onyx Environmental Group in London, UK. Onyx is part of the environmental division of Veolia, the second biggest waste management company in the world.



METRO AG, based in Germany, one of the leading trading groups in the world. MGL is a forerunner in the group with an international profile. Arda's responsibilities include managing different logistics activities and projects. He resides in Istanbul, Turkey.

Fabien Dewelle '02 MBA is employed as a guest relations manager for the St. Kitts Marriott Resort and the Royal Casino in St Kitts, West Indies. Part of Marriott International, Marriott resorts are across the globe, and rated among the best in the world. His responsibilities include handling public relations for the property. He currently resides in St Kitts.

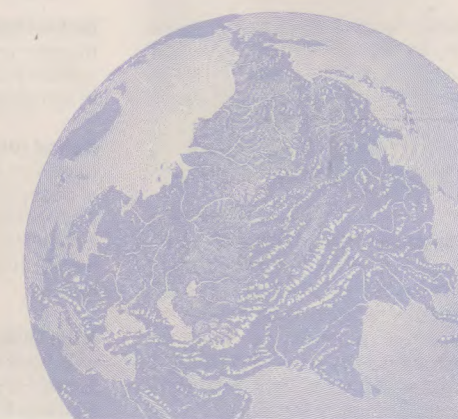
Barret Karson '02 is a specialist/E4 with the U.S. Army 82nd Airborne Division on active duty in Iraq. His family lives in Yonkers, N.Y., USA.

Shani A. Smith '02 is a senior teller for the Bank of Nova Scotia in St. Thomas, VI.

Hicham Driouech '03 MBA recently accepted a position at Sterilil in Casablanca, Morocco as sales manager. Hicham was employed at Galenica as marketing analyst.

Dimitriy Vasilyev '03 MBA works for a British-Russian joint venture in Russia as a chief specialist for the Retail Support & Logistics Department for British Petroleum.

Hayley Williams '00 is a technical assistant for JLT Insurance in Hamilton, Bermuda.





Kevin Millonzi '98 (back, second from left), executive chef for restaurant PROV in Providence, R.I., was recently appointed to the Dairy Management Inc. (DMI) Cheese Advisory Panel at a meeting in Sonoma, Calif. Each year DMI selects six leading chefs from around the country to spotlight American cows' milk cheeses which are gracing restaurant menus nationwide.

Fla., at the Wyndham Orlando Resort, where Alecia is a catering sales manager. Alumni who attended are **Dawn Larsson '94** and **William Kelly '92**. After the wedding they spent a week in St Thomas, USVI at the Wyndham Sugar Bay. They live in Poinciana.

1995

Tammy (Malkasian) Bodwell and Robert Bodwell are proud to announce the birth of a baby girl, Kelsey Marie, on April 14, in Worcester, Mass.

Brijette Chenet is a systems support analyst for Marriott International – Selected Services and Extended Stay in Washington. She lives in Germantown, Md.

Chris Jones is sous chef at the Hilton in East Brunswick, N.J. He lives in Jamesburg.

Jennifer Spencer was promoted to chef manager for Sodexo at the Medical University of South Carolina in Charleston.

Wendy Sparks and her husband, **Bryan '93, '95 MS**, have relocated from Palm Beach, Fla. to Cleveland with their 15-month-old son. Wendy is conference services manager for InterContinental Hotel and Conference Center, and Bryan was promoted to district manager for ARAMARK.

Christopher "Heath" Stone, Denver Campus chef instructor, was recently awarded the bronze medal at the Custom Foods and Sauce Championships during this year's National ACF Conference in Washington, which attracts some of the most talented professionals in the country.

Linda (Iannitti) Weimer and her husband are proud to announce the birth of a baby boy, Mason Thomas-Ross, on Aug. 13. Linda is pastry chef/manager for Felicia's Coffee in East Greenwich, R.I. The family lives in West Warwick.

1996

Peggy (Brown) Gunkel and her husband are proud to announce the birth of a baby boy, Collin Reece, on Oct. 23, 2002. The family lives in Cypress, Texas.

Jennifer Libby and Eric Geake are happy to announce their marriage on June 21, in West Dennis, Mass. They currently reside in Pocasset. Jennifer is a baker for Hearth n' Kettle Bakery in Centerville.

Susan (Miller) McGough and Ray McGough are happy to announce their marriage on May 31 in Ligonier, Pa. Bridesmaids were **Carrie Greenwood** and **Heidi Johannesen**. They currently reside in Lexington, Ky., where Susan is a corporate sales manager at the Radisson Plaza Hotel.

Michael Natale is the international sales manager for Signature Engraving Systems Inc. in Holyoke, Mass. He lives in Springfield.

Marisol (Oliveras) Negron and Miguel Negron are proud to announce the birth of a baby girl, Lilian Negron, on Aug. 16, 2001 in Tuscon, Ariz. Marisol's husband, just returned on Aug. 1, from serving 10 months in Kuwait, during Operation Iraqi Freedom.

Jason Ramos is the sommelier and wine buyer for 727 Pine - Grand Hyatt Seattle. He was named the 2002 Washington State Hotel & Lodging

Association Employee of the Year for large hotels and lives in Bellevue, Wash.

Shauna (DesPres) Sammel and **Jarrett Sammel** were married on May 3. They are the owners of Mimmo's Italian Restaurant in Ft. Lauderdale, Fla. The couple lives in Pompano Beach.

1997

Reitha Abed, formerly an admissions representative for J&W at the Providence Campus, is a marketing teacher at Colonial Forge High School in Stafford, Va. He and his wife live in Fredericksburg.

George Blount and Dzenita Mulalic are happy to announce their marriage on June 27, in Savannah, Georgia. They currently reside in Smyrna.

Donn Casper was recently promoted to Distribution Systems Manager at Carlson Companies – CLTS Boise Fulfillment Center. Donn develops and manages automated systems used to reserve and issue 50,000 airline tickets per month. He lives in Meridian, Idaho.

Erick Heroux and his wife announce the birth of their son, Jacob Ryan, Aug. 22, 2002. The family resides in Warren, R.I.

Joel Loewenstern is the honor bar lead attendant for the Westin Diplomat Resort in Hollywood, Fla. He lives in Miramar.

Anahita (Karani) Patel '94, '97 MBA has recently transitioned from her position as executive recruitment planning specialist in the Career Development & Alumni Relations Office to a new position as business consultant within the Renaissance Group at the Providence



Sherri (Hammond) Curtis '97 and Michael Wayne Curtis were married Aug. 23, and took a cruise around Hawaii on their honeymoon. They met while working for Sodexo Food Service Management at WGBH Channel 2 in Boston.



Michelle Deming '01 and **Keith Kupfer '00** were married June 29, 2002. J&W alumni attending were bridesmaid, **Staci Winterhalter '02**, and groomsmen **Carl Meisler '02**, **Marc Gordon '00**, and **Jason Taylor '02**. Michelle is special events manager at the Wachusett Village Inn in Westminster, Mass., where the reception was held; and Keith is a manager for the E.J. Prescott Company. The couple make their home in Fitchburg.

Campus. In her new role, she will work on key University-level projects and initiatives. Anahita is married to **Amit Patel '92 MBA**, a senior manager with Bearing Point. The couple recently celebrated their sixth wedding anniversary and resides in Johnston, R.I.

Craig Reilly recently accepted a position with American Audio Visual Center located in Scottsdale, Ariz. as director of operations, overseeing day-to-day operations at The Fairmont Scottsdale Princess, a AAA five-Diamond hotel.

Peter Williams is in charge of Chili's Grill & Bar in Colonie, N.Y., relocating from Nashua, N.H. He lives in Lake George, and announces the birth of his daughter, Micheala Sunshyne, on Aug. 2.

1998

Kevin Allmashy is executive chef/food service manager for Host America Corp. in Hamden, Conn. and has just opened a new account for Host America at headquarters for the Stolt Nielsen company in Houston. Kevin lives in Norwalk and announces his marriage to Cabrina Rizzi on Oct. 19.

Paul Blanchette, J&W university admissions database coordinator and Jeanne (Rupinski) Blanchette, director the Eastern region, J&W university admissions, are proud to announce the birth of their daughter, Lauren Emilie, on July 15. The family resides in North Grosvenordale, Conn.

Kristy (Benavides) Brooks is a first grade bilingual teacher, and her husband, **Roger Brooks '96** is a regional development specialist for Lenscrafters. They reside in Irving, Texas.

Cynthia Champlin and her husband are proud to announce the birth of a baby boy, Matthew Sean, on Aug. 29. The family lives in Coventry, R.I.

Tyson Davenport announces his marriage to Trissy Nordquist on July 10, at the Castle Hill Inn in Newport, R.I., followed by a honeymoon in Paris. Tyson works for Carson & Co., a food product manufacturer headquartered in Alabama.

Bryan Dempsey and **Megan (McKenna) Dempsey '97** are proud to announce the birth of their daughter, Kerri Lynn, on July 21. The family lives in North Providence, R.I.

Hadrian Lesser recently accepted a position at the Holiday Inn Bay Bridge/John Q. Hammons in Emeryville, Calif., as front office manager.

Heather Neary is executive chef at the James River Country Club in Newport News, Va. She lives in Williamsburg.

Heather Norkin recently accepted a position at Canyon Ranch in Tucson, Ariz. as executive pastry chef.

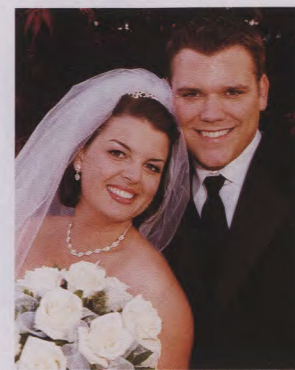
Stephen Skelton is sous chef for the Naked Oyster in Hyannis, Mass. He was awarded "Mentor of the Year" by the Massachusetts Restaurant Association for volunteering at Barnstable High School in their ProStart ServSafe restaurant training program three years in a row. Stephen lives in West Dennis.

Josh Swank earned his master's degree in information and communication sciences from Ball State University in Indiana, and opened his own company, Squeaky Clean Laundry Co., owning and managing laundromats around the Midwest.

Genevieve Wilson Chaparro lives in New River, Ariz., with her husband Carlos and two children. After graduation, she worked on several big farms around the country—in Mississippi, where Patrick Swayze has horses; in South Carolina as assistant trainer; in Texas at the largest Arabian farm; and in Tennessee at a fox hunting farm working for the masters of the hunt, where she met her husband.

1999

Sharad Chand is senior sales manager for the Radisson Cambridge Hotel in Cambridge, Mass. He lives in Boston.



Daniel Dover '00 and Jennifer Marshall were married May 17, at the Victorian Manor in Snohomish, Wash. Dan is a site acquisition specialist for Tower Resource Management in Westboro, Mass., and Jennifer is a flight attendant with American Airlines. They took a cruise to the Caribbean on their honeymoon and live in Seekonk.

Dennis DeMarinis recently accepted a position at Triarch Inc. in West Warwick, R.I. as customer service/inside sales specialist.

Maria (Agro) Garrison moved to Atlanta, Ga., married on Oct. 13, 2001, and bought a house in January. She is executive meetings manager at the Crowne Plaza Atlanta Perimeter NW.

Amber Hatem, J&W's former soccer captain, scored big by opening All Stars Sports Bar & Grill in Manchester, Conn., a concept she developed, and passed on to her family, who recently celebrated the restaurant's first year anniversary. Amber is now manager for Romano's Macaroni Grill in West Hartford.

Jon Hennes is the sous chef for the fine dining Taylor's Restaurant in Imperial, Mo. He lives in St. Louis.

Ellen Kenerson was recently promoted to general manager from kitchen manager at Rebecca's Café in Waltham Mass. She was married on Aug. 3 to Andrew Pellegrini in Bristol, R.I. They live in North Attleboro, Mass.

Danielle LaVigne was promoted to full-time administrative assistant for the vice president of the Geneseo Foundation, a non-profit organization raising money for grants & scholarships for students of the State University of New York College at Geneseo. She lives in upstate New York.

Marlena (Grandchamp) Lowe and Norm Lowe announce the birth of a daughter, Hannah Kathryn, on June 23. Marlena is currently working in real estate and being a stay-at-home mom, and Norm is training to become a Massachusetts State police officer.

Diane (Drolet) Mannino and **Joseph Mannino** were married May 31, in Barre, Mass. She is employed by The Procaccianti Group, Cranston, R.I., and he is employed by the Mohegan Sun Casino in Connecticut. They visited Mexico on their honeymoon and live in Warwick.

Mayra Mateo and **Christopher Shireman '98** are happy to announce their marriage on Sept. 13, in Puerto Rico. They live in Florida, where they work as a pastry chef and sous chef.

Barry Oxendine and Erin J. Locklear were married Oct. 5. Barry is a culinary arts instructor at Lumberton High School in Lumberton, N.C. The couple lives in Red Springs.

Thomas Pfeiffer and his wife are proud to announce the birth of their daughter, Hailey, on Oct. 9, 2002.

Michael Shaw '92, '99 MBA accepted a position at the University of Pittsburgh Medical Center in Pittsburgh, Pa., as an information services coordinator.

Allen Tackett has recently changed roles at AOL Time Warner in Dulles, Va., where he is now marketing manager, focusing on improving retention, for renewal and payment marketing. Allen lives in Sterling.

2000

Debra (Callahan) Blanchet operates Melaleuca, a home business selling natural products that slow down the aging process. She is located in Woonsocket, R.I.

Carlos M. Bueno Jr. is executive steward at the Four Seasons Hotel in New York.

Steven Carnrick is the director of operations at Veterans Memorial Auditorium Arts & Cultural Center in Providence, R.I.

James Cowan recently accepted a position at Buster's Garage at 180 W. Broadway in Manhattan, N.Y. as executive sous chef. James was employed at the Hilton at Short Hills as line cook.

Dnyanesh Dharmadhikari is the general manager for Chicken Rotisserie in Oakton, Va. He lives in Centreville.

Eric R Gilbert '93, '00 MBA is a loan officer for Chase Home Finance in Delray Beach, Fla., where he offers mortgages for a niche market to people who have credit blemishes. Eric lives in Boca Raton.

Ofir Katz '02 MBA was appointed corporate sales manager at the Holiday Inn Boxborough Woods, Mass. He is also a board member, as well as marketing

consultant, for The Feinstein Foundation in Rhode Island. He and his wife live in North Providence, R.I.

Meltem Kocaimamoglu is a regional accountant at Compass Group, NAD in Charlotte, N.C.

Joseph Krenn was recently promoted to director of beverage and casual dining at the Atlanta Athletic Club in Duluth, Ga. The club is currently ranked the top athletic country club in the nation. It was also the host of the 2001 PGA Championship.

Michael McKiernan received a master of business administration, MBA, from Saint Joseph's University, Philadelphia, Pa. on May 3.

Jeff Mittler has been working for Marriott since graduation and was recently promoted to rooms care manager at the Norwood Courtyard by Marriott in Norwood, Mass. He lives in Canton.

Auguste Olson is a real estate agent with Mark David & Co. on Madison Avenue in New York, where he lives. He is also currently acting in films and appears on a soap opera.

Kara (Fillmyer) Prevost and **Michael Prevost '98** are happy to announce their marriage on June 8, 2002. They live in Cinnaminson, N.J. Kara is a stay-at-home mom and loves every minute of taking care of their adorable son. Michael works in the pension/retirement investment industry.

Eric Ullman is chef manager/USDA liaison for On a Roll Sales in Brockton, Mass. Eric, his wife, and two-year-old son live in Providence, R.I.

Joe Vigliotti is director of sales for A La Carte in Middleboro, Mass. He lives in Cranston, R.I.



William McCollum '99 is a senior mechanical engineer for American Power Conversion in East Providence, R.I., and is presently enrolled in the MBA organizational leadership program at J&W. He lives in Warwick with his wife and two daughters.



Kelly (Londt) Gnap '01 and **Aaron P. Gnap '01** were married at dawn, July 27, on Folly Beach, Charleston, S.C. with choral and instrumental music provided by the bride's cousins. The couple, who designed and constructed their wedding cake, are both chefs at Walt Disney World in Orlando, Fla., where they also live.

Benjamin Voss is event manager for the Dunkin' Donuts Center in Providence, R.I.

2001

Scott Bassin recently accepted a position for Sodexo Alliance's military division. He is employed at the Marine Corps Recruiting Depot in San Diego as executive chef/production manager.

Samara Marin and Mark Barnes are proud to announce the birth of a baby girl, Liorana Renae Barnes, on Feb. 27, 2002, in Miami, Fla.

Jeffrey Mittler is operations manager for Tinton Falls Courtyard in New Jersey. He lives in Rye, N.Y.



Cemal Yuceler '02 MBA and **Isil Yucesoy '02 MBA** were married July 12, 2002 in Istanbul, Turkey, at Kuruceme Divan. Cemal is a business analyst for the Flour Corp. in Seekonk, Mass., and Isil is the Middle East regional manager for Diamond Diagnostics in Holliston. They reside in Pawtucket, R.I.



Barbara Steinhaus '01 MBA is a registered client associate in the Global Private Client Group at Merrill Lynch's Fort Lauderdale office. She assists in managing high net worth portfolios targeting Latin America, and is responsible for a variety of financial and marketing operations such as trading stocks, bonds, and other securities. Barbara resides in Miami.

Jamie Napoleon recently accepted a position at the New York Hilton in Manhattan as hospitality suite sales manager.

Robert Rice II was hired by the five-star JW Marriott in Orlando, Fla., as a pastry cook. He formerly worked at the Hilton Walt Disney World Resort and lives in Deltona.

Sean Scott was recently promoted to executive chef at DelPietro's in St. Louis, after seven months as a line cook at Luciano's Trattoria, another restaurant in the culinary group of six.

Ryan Spence and Bethanne Grady are happy to announce their marriage on July 12, in Plymouth, Mass. They reside in Atlanta, where Ryan was recently promoted to banquet manager at the Atlanta Athletic Club, host of the 2001 PGA Championship.

Patrice Vincent has been promoted from compliance auditor to supervising senior compliance auditor at Calibre CPA Group in Washington, where she also lives.

Christy Zawatski accepted a position with Lodgian Inc. at the Holiday Inn – Syracuse, N.Y. as the catering sales manager. She and her two-year-old son, Damien, live in Christy's hometown of Watertown. She is currently pursuing a master's degree in education at the State University of New York at Potsdam in the evening.

2002

Akanksha Aga MBA is a recruitment planning specialist at the Johnson & Wales Providence Campus. In her role



Derek Marcello '02 MBA and **Wendy Wess '96, '02 MBA** were married in October 2002. Derek is an assistant vice president for Fleet Capital Leasing in Providence, R.I., and Wendy is the marketing/direct mail coordinator for J&W in Providence. This summer they hiked Mt. Washington in New Hampshire and reside in Pawtucket with their doberman, Zarya.

Akanksha maintains relationships with companies within the hospitality industry and works with them on participating in career fairs and on-campus recruitment. Akanksha resides in Johnston, R.I.

David Brower MBA is currently teaching for the Division of Business and Hospitality at the State University of New York at Delhi. He also serves as an academic and program advisor for their satellite campus at Schenectady County Community College in upstate New York and is working toward a Ph.D. in organizational leadership and management. He resides in Otego, N.Y.

James Clemens is a senior mortgage broker for Pioneer Mortgage in Novi, Mich. He lives in Northville.

Jaclyn DeCoursey was recently promoted to sous chef at the Westin "Great Southern" in Columbus, Ohio.



Lucia A. (Greenhalgh) Edwards '02 and Mitchell Edwards are happy to announce their marriage on May 25, in Newport, R.I. They currently reside in Garden City, N.Y. Among the bridesmaids was fellow alum **Deanna (Plumley) Pittard '01**, fifth from left, accompanied by her husband, **Matthew Pittard '01**. The Edwardses visited Madrid, Spain, on their honeymoon, and also took a Mediterranean cruise to France, Italy and Malta. Currently Lucia is applying to graduate schools and seeking a position as a marketing communications specialist.

Robert M. Edmonds is the new owner of The Italian Oven in Providence, R.I. He lives in Chepachet.

Magaline Goman is currently working as a traveling environmental service manager with Sodexo, responsible for the Southeast region: Florida, Tennessee, Louisiana, Arkansas, Mississippi and Alabama.

Lawrence Grimaldi recently accepted a position at Altoona Curve in Altoona, Pa. as director of merchandise.

Daniel Johnson is in Norfolk, Va. working on his bachelor of science in hospitality and tourism management at Norfolk State University.

Vincent Krincek is working with inside sales for Tyco Electronics Identification in East Providence, R.I. He lives in Providence.

Bob Taylor HDR '99, University Trustee

The death in May of Robert Taylor HDR '99, a University trustee, marked the passing of a scholar and a friend of the Johnson & Wales family.

An internationally recognized leader in workforce preparation, Taylor founded and served as executive director of the National Center for Research in Vocational Education at Ohio State University from 1965 until his retirement in 1986. In addition to his work on committees to federal agencies that included the Department of Education, the National Academy of Science, and the U.S. Department of State, he was a consultant to international groups like the Organization of Economic Cooperation and Development (OECD) in Brussels and Paris and The Manpower Services Commission in Britain. He traveled as a visiting scholar and lecturer throughout the U.S. and abroad.

Taylor was instrumental in shaping education within the University, most recently the teacher education program at Denver, as well as championing its expansion.

"He served as a consultant to Johnson & Wales University for many years, and in that capacity was

an instrumental contributor to many of the university's brand defining initiatives, including the development of performance transcript, our academic audits and many of our other unique academic and career development initiatives," said University President John Yena.

"Bob Taylor was one of the strongest advocates and most ardent supporters of the Denver Campus," adds Mark Burke '97, campus president.

So much so that Taylor, who lived with his wife Dr. Barbara Kline Taylor in Silver City, N.M., bequeathed a ranch five miles from the campus, to Johnson & Wales. The ranch will be used as a student retreat center, according to Burke.

In recognition of Taylor's gift, the University is building gates at the entrance to the campus which will be opened to the first bachelor's degree graduating class from Denver, with a plaque marking the Robert E. Taylor Gate and dedicated to Ethel Spiers Meeker, a 1914 graduate from the Colorado Women's College—now home to the Denver Campus—and a mentor to Taylor. "Bob was a big, burly man who got emotional when he spoke of her," Burke says. "The gates will be a great tie-in between the past and the future of the Denver Campus, and a woman who made a great difference in Bob's life."

Cassie Lankford was promoted to territory manager for Hormel Foods Corporation in Houston, where she also lives.

Jennifer Maksud was promoted from part-time event services coordinator to full-time customer service representative with the New York Islanders hockey club/New York Dragons arena football team in Plainview, N.Y. She was also an intern for these organizations as a student in 2002. Jennifer lives in Williston Park, N.Y.

Noerrawati Tan accepted a position at the Red Roof Inn in Springfield, Va., in the Washington area, as hotel manager, after moving around the globe most of his life from Asia to Europe and the United States.

Metin Turker MBA is a coordinator for SunTrust Mortgage in Calif., a wholly-owned subsidiary of SunTrust Banks, Inc. Metin resides in Costa Mesa.

Tabitha Webster MAT has been working as an academic counselor for the graduate school population at the Johnson & Wales Providence Campus since receiving her master's in May 2002.

Jessica (Giandomenico) Yager and Jeremy Yager are happy to announce their marriage in Lee Hall, Va. and the birth of a baby boy, Elijah Jacob, on July 24, in Newport News. They reside in Williamsburg.

2003

William Bennett was promoted to general manager (relief) from manager on duty at Accor Economy Lodging Motel 6 in Warwick, R.I. He will be stationed there permanently and will travel throughout the area as needed.

Kimberly Jernegan is a tour development coordinator for Paragon Tours in Swansea, Mass. She lives in East Providence, R.I.

Peter Lortz is head line chef/sous chef, working under **Bryan Sullivan '00**, at The Admiral Fell Inn and the restaurant "Bistro 888" in downtown Baltimore.

Brian Meuleman accepted a position at ARAMARK in Worcester, Mass., as food production manager for Anna Maria College in Paxton, Mass.

Julia Nwaka is a conference coordinator for Battelle in Arlington, Va. She lives in Alexandria.

Tashara Shannon is the pastry assistant for the Quail Ridge Country Club in Boynton Beach, Fla. She lives in Delray Beach.

IN MEMORIAM

Staff
John Carl Goldfarb
JULY 13, 2003

Elaine Marra
Sept. 18, 2003

Alumni
Maureen E. (Trimble) Higgins '58
Dec. 13, 2002

Stephen T. Conroy '69
Oct. 13, 2003

Nancy B. Nadeau '74
Oct. 3, 2003

Donald F. Maher, Jr. '75
Sept. 3, 2003

Leo J. Vallett '77
July 31, 2003

Donald A. Arnett '80
Aug. 26, 2003

Sgt. Gregory A. Belanger

Sgt. Gregory A. Belanger '01, of Narragansett, R.I., was killed in Al Hallia, Iraq on Aug. 17. Belanger was with the 325th Military Intelligence Battalion attached to the 94th Regional Readiness Command when his convoy was attacked in Baghdad, according to the U.S. Department of Defense. Belanger enlisted in the Army Reserves and was called up to active duty shortly after the terrorist attacks on Sept. 11. He was pursuing a bachelor's degree, and was to graduate in 2003, when he was called to serve.

Claude A. Johnson '82
Aug. 24, 2003
Gary R. Fortin, Jr. '86
July 4, 2003

Kathleen A. Cooney '90
Sept. 18, 2003

Judy E. Vanderbush '99
June 19, 2003

Peter J. Slifer '00
Oct. 15, 2000

Alumni Eager for Chapter Development

Graduates across the United States and around the globe have been expressing strong interest in building alumni chapters. Their voices have been heard. The first group of chapters will be launched with the managers of alumni relations at all campuses: Providence, Charleston, Norfolk, Florida, Denver, and Charlotte. Here is an update on two recent pioneer chapter initiatives.

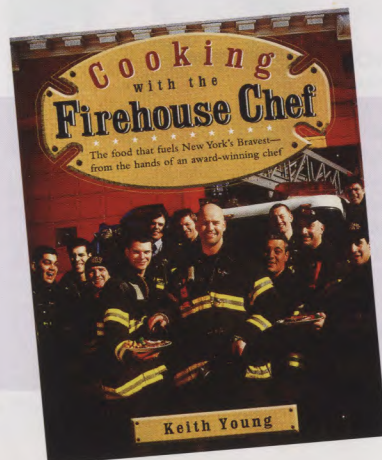
In July, the alumni teams from the Providence and Norfolk campuses met with a group of alumni from the D.C. area to discuss the development of a local chapter. The meeting was hosted by Michael Trietiak '95, director of guest services, Hyatt Regency Crystal City. Lori Zabatta '95, manager of alumni relations, Providence Campus, presented the new alumni chapter handbook and detailed the process for chapter development. Everyone was

very enthusiastic about moving forward with the project. With over 5,000 alumni, the D.C. area has the potential to become the home of an exciting and powerful chapter. To learn more, contact Luke Murden, manager of alumni relations, at the Norfolk Campus.

A month later another group of alumni got together in August to discuss the formation of the Rhode Island/Massachusetts Alumni Chapter. The group discussed a variety of topics including potential chapter objectives and upcoming events that could be utilized to build membership. The core group of chapter leadership, which included Eleanor Weller '89, Suzanne Markham '98, Edward Smith '98, and Robert Young '89, has been identified. This team will continue to coach members, as they cooperatively define their goals for the upcoming months.

Anyone in the area interested in involvement should contact Eleanor Weller at RI.MAChapter@alumni.jwu.edu or by telephone at (508) 224-8232.

CALLING ALL ALUMNI: If you are living in the Charleston, Norfolk, Miami, or Charlotte area and would be interested in building a chapter, please contact the manager of alumni relations at the campus nearest you.



Fueling the Firehouse

It can't get much hotter off the presses than "Cooking with the Firehouse Chef," the new book out by Keith Young '84, complete with a plug from *O, the Oprah Magazine*. In addition to holding a degree in culinary arts, Young is a New York City firefighter. Included in the collection are award winning dishes he's cooked up at FDNY Ladder-156 in Brooklyn and dessert recipes from Damian Riccardella '89. Young lives in Freeport, L.I., with his wife and children.



D.C. Area Chapter

From left, front row: Courtney Brinkman '97, Laura Gaige '02, R. Blaine Dorsey '01, Sandy McNeill '01, Lori Zabatta '95, manager of alumni relations, Providence Campus. Back row: Reitha Abed '97, Derek Brinkman '96, Amy Damico '97, Luke Murden '02, manager of alumni relations, Norfolk Campus, Joe Damico '97, Mike Trietiak '95, Jeff Cartee '97, '00 MBA, executive director of alumni relations



Rhode Island/Massachusetts Chapter

From left, front row: Suzanne Markham '96, '98 MBA, Lori Zabatta '95, manager of alumni relations, Providence Campus; Eleanor Weller '89, Michael Grossi '95 '99 MAT, '01. Back row: Lee Lewis '99, Ed Smith '98, George Gousie '76, '00 HDR; Eric Morse '99, Jeff Cartee '97, '00 MBA, executive director of alumni relations, Jason Badgio '02, Patrick Meacham '94, '98 MBA, Danny Dehoney '99, and Robert Young '89.

Stay in Touch

To learn more about alumni programs, services and events in your area, please contact the representative at the campus closest to you.

PROVIDENCE

Lori (Vuolo) Zabatta '95

Manager of Alumni Relations
401-598-4757
lori.zabatta@jwu.edu

CHARLESTON & CHARLOTTE '04

Deborah Langenstein '88, '90 MS

Director, Career Development & Alumni Relations
843-727-3014
deborah.langenstein@jwu.edu

NORFOLK

Luke Murden '02

Manager of Alumni Relations
800-277-2433 ext. 265
luke.murden@jwu.edu

FLORIDA

Brady Tillman Jr. '00

Manager of Alumni Relations
800-232-2433 ext. 7060
brady.tillman@jwu.edu

DENVER

Andrew Monarch '01

Manager of Alumni Relations
303-256-9338
andrew.monarch@jwu.edu

**For further information call 1-888-JWU-ALUM
or e-mail alumni@jwu.edu.**

**Visit the alumni Web site at <http://alumni.jwu.edu>
for information on**

- online alumni directory
- job postings
- alumni yellow pages
- transcripts
- events calendar
- classnotes

JOHNSON & WALES UNIVERSITY Alumni Council Members

President

George Gousie '76, '00 HDR

Past President

Bryant Currie '92, '94 MBA

Secretary

Heather Singleton '97, '99 MBA

Director of Programs

Kevin James '93, '98 MBA

Director of Communications

Alison Levins '81

Director of Events

Lee Lewis '99

Director of Annual Giving

Sandy McNeill '01

International Representative

Joel Avidsson '95

Charleston Representative

Jacquelyn Pentecost '92, '96 MS

Denver Representative

Jessica Visinsky '99

Norfolk Representative

Vickie Brown '97

North Miami Representative

Cassandra Gordon '02

Providence Representative

Patrick Meacham '94, '98 MBA

Graduate School Representative

Henry Donnelly '96, '98 MS

Undergraduate Representatives

Kristen Regine '94

Maria Cline '94

Michael Grossi '95, '99 MAT, '01

Patricia Lyons '97 MBA

Amy Osber '94

University Representative

Donna Yena, Vice President of
Career Development & Alumni Relations

Trustee Representative

Eugene Burns '50, '86 HDR

To learn more about the council members and how to contact them, please visit the alumni council section of the alumni Web site.

CALENDAR

December 2	Rhode Island Community Food Bank Sort-A-Thon, <i>Providence Campus</i>	February 4	Career Day 2004, <i>Norfolk Campus</i>
December 4	Alumni Toys for Tots Drive and Reception, <i>Florida Campus</i>	February 4	Equine Career Night, <i>Providence Campus</i>
December 8–12	Winter Week, <i>Denver Campus</i>	February 10	Alumni & Employer Reception, <i>Denver Campus</i>
December 12	A Christmas Carol, Trinity Repertory Company, <i>Providence Campus</i>	February 11	Career Day 2004, <i>Denver Campus</i>
December 12	Golf Thank You, <i>Providence Campus</i>	February 18	Sports/Event/Entertainment Management Career Night, <i>Providence Campus</i>
December 13	Hanging of the Greens, <i>Denver Campus</i>	February 27	Deadline for entries to the 3rd Annual Culinary and Pastry Trophy, Academie Culinaire de France, to compete in Paris in October 2004. For more information, e-mail jdietrich@jwu.edu or write Academie Culinaire de France, 540 Hoagerburgh Road, Wallkill, NY 12589
December 15	Rhode Island Community Food Bank Sort-A-Thon, <i>Providence Campus</i>	February 27–29	J&W Intracollegiate Cooking Competition, <i>Charleston Campus</i>
January 13	Distinguished Visiting Chef Andrew Silke, Redoachee Restaurant, Australia, <i>Florida Campus</i>	March 11–15	International Food & Beverage Forum, <i>Providence Campus</i>
January 24	Homecoming Masquerade Ball, <i>Florida Campus</i>	March 17	Marriott Day, <i>Denver Campus</i>
January 27	Marriott Day, <i>Charleston Campus</i>	March 23	Career Employment Expositions, <i>Providence Campus</i>
February 1	Menus Conference, <i>Charleston Campus</i>		

For information on the above events contact the manager of alumni relations at the campus nearest you. You can also find these and other alumni-related events on the alumni Web site: <http://alumni.jwu.edu>



JOHNSON & WALES
UNIVERSITY

OFFICE OF ALUMNI RELATIONS
8 Abbott Park Place
Providence, RI 02903

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